

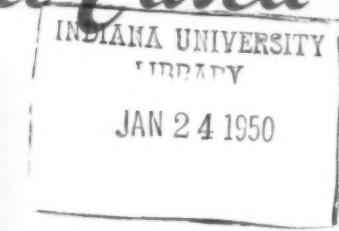
THE NATIONAL
PROVISIONER

JANUARY 21 • 1950

ading Publication in the Meat Packing and Allied Industries Since 1891

Keep Your Identity Intact

with **TEE-PAK® Cello-Cased Hams**



In recent field tests, still going on, it was found that women buyers show a 4 to 1 preference for ham in transparent casings—they like the attractive, sanitary appearance—and 85% of the ham they buy is in "half" hams. Does your product name stay on this "half" or is it thrown away when the meat manager unwraps and cuts it?

Don't lose your product identity—your established reputation for quality. Preserve your product's identity from your packing house to your customers' kitchen tables.

Write now for full details on how easy it is to cello-case Your products—how cello-cased products outsell ordinary wrapped hams 4 to 1.



TRANSPARENT PACKAGE CO.

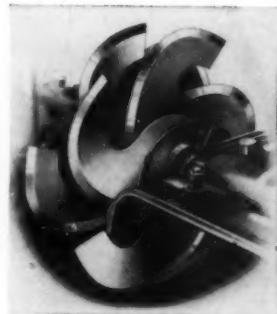
3520 South Morgan Street • Chicago 9, Illinois
428 Washington St., New York, N.Y. • 203 Terminal Bldg., Toronto, Canada

Here's why the foremost American sausage makers prefer **Buffalo** SILENT CUTTERS

1 CLEANER, COOLER CUTTING ACTION. Special analysis steel blades, honed to incredible sharpness, slice through the meat at a constant speed. Their sheer draw-cut action reduces the meat to a smooth, fine-textured, high-yielding emulsion entirely free from lumps and sinews. Individual walls of meat cells are opened to admit moisture and seasoning, resulting in a higher yield of better-flavored product. There is absolutely no mashing or burning in the process.

2 SAFE, SANITARY SELF-EMPTYING DEVICE. With BUFFALO Silent Cutters there is no chance for spillage and contamination while the bowl is being emptied. When the operator opens an air valve, a metal plug opens in the center of the bowl. A rigid plow drops down and scrapes the entire batch through the opening in less than 20 seconds. The operator at no time needs to reach into the bowl and risk contact with the knives.

3 SOUNDLY ENGINEERED, STOUTLY BUILT. Every part of BUFFALO Silent Cutters is the result of 4 generations of experience in building sausage machinery. Every part is big and heavy to give a lifetime of wear. Bearings are massive, rigid, and arranged for proper lubrication. Simple adjustments make it easy to maintain correct blade clearance. Everything possible has been done to keep the bowl turning smoothly and in perfect alignment. Silent-chain drive minimizes noise. Each sub-assembly is easily removed for inspection, servicing, or replacement. Parts are available for overnight delivery from stock.



Blades have sheer draw-cut for clean, cool cutting.



Self emptying in less than 20 seconds. Sanitary and time-saving.



"BUFFALO" Silent Cutters have bowl capacities from 200 to 800 pounds. Batches are completely emulsified in from 5 to 8 minutes.



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sage

Every Griffith Man is a Specialist in Meat Processing!



Every Griffith Man can slip on a white coat . . . tackle your problem . . . and show you how and why you benefit by using streamlined methods and special formulas developed in The Griffith Laboratories.

He knows *curing*—hams, bacons, sausage, loaves, canned meats and wieners. Knows the right answers to problems in *seasoning* all types of meat products . . . and how to *stabilize lard* profitably. Actually, he gives you the benefit of unequalled "know how" amassed and refined, for thirty years, in the testing kitchens and the laboratories at headquarters.

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First of all

START WITH

The

GRIFFITH LABORATORIES

PRAGUE POWDER

For Meat Flavor that's Mild
For Fixed Color that's Inviting
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ARPEAKO CUTS COSTS

with Taylor Dehairing Temperature Control

THOSE "ARPEAKO" pigs (below) are approaching the peak of perfection in a dehairing vat at the Tobin Packing Company's Rochester plant. Thanks to the Taylor temperature controls above the vat, the skilled operator's job is only half as hard as it used to be (you can't see him—but he's handling that pole—lower right).

He still has to know just how long to leave the pigs in that hot dehairing solution. But when the vat was equipped with only a recording thermometer, he also had to manipulate hand valves to keep the temperature just right. Now the Taylor Fulslope* Recording Controller operates a Taylor Motosteel* Evenaction Dia-

phragm Valve which throttles the steam supply to precisely maintain the required temperature. Thus the solution temperature can't get too high and discolor the pigs' skin—or too low—requiring reprocessing for proper hair removal. And the Fulslope charts a complete, accurate record of the whole process.

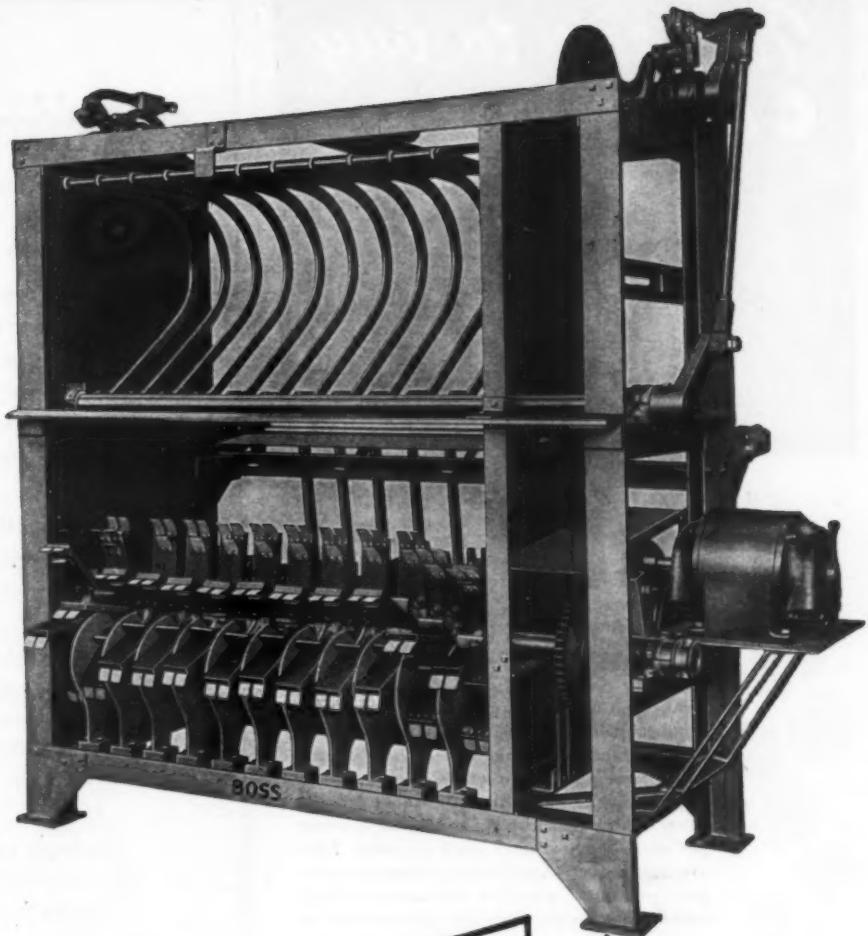
This is just one of the many ways accurate Taylor instrumentation is helping packers keep quality up and costs down. Ask your Taylor Field Engineer. Or write Taylor Instrument Companies, Rochester, N. Y., or Toronto, Canada. *Instruments for indicating, recording and controlling temperature, pressure, humidity, flow and liquid level.*

*Registered Trade-Mark



Taylor Instruments
—MEAN—
ACCURACY FIRST

IN HOME AND INDUSTRY



NO. 46-B BOSS GRATE DEHAIRER

For plants where less than maximum efficiency will not be tolerated! Capacity: 120 hogs per hour.

Also: Baby Boss Dehairers—Capacity: 40 hogs per hour.
Universal Dehairers—Capacity: 200 hogs per hour.
Jumbo Dehairers—Capacity: 500 hogs per hour.

Ask your "Boss" representative about the new features of Boss Dehairers.
Or address your inquiry direct.

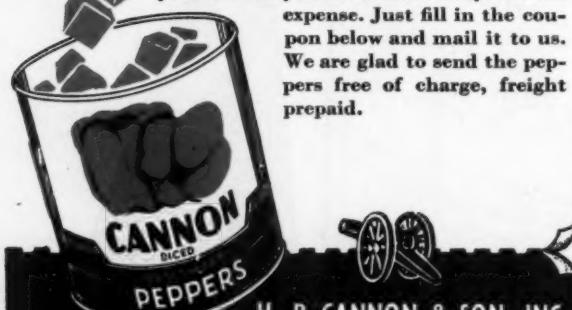
Best Buy Boss

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

It pays to buy
CANNON DICED

PEPPERS

Here's Why—Cannon Peppers are always uniform both in flavor and bright red color. They are packed under the most modern sanitary conditions, using Cannon's own home-grown strain of thick-walled, bright-red, California Wonder sweet peppers. Cannon Peppers are an extra heavy pack. They have more drained weight, up to 10 ounces more per can than ordinary pack peppers. This gives you over three extra pounds of peppers per case. Another advantage which users appreciate—they are not packed in salt brine. Cannon Peppers are packed in #10 tins, hence they have better flavor and color. All losses due to spoilage and deterioration of leftovers are completely eliminated. We believe you will be amazed at the difference between Cannon Peppers and ordinary other brands. But, see it for yourself—in your own laboratory—at our expense. Just fill in the coupon below and mail it to us. We are glad to send the peppers free of charge, freight prepaid.



H. P. CANNON & SON, INC.
 Established 1881—Incorporated 1911
 BRIDGEVILLE DELAWARE

Ship trial case (six-#10 tins)
 Cannon Diced Red Sweet Peppers.

NAME _____ TITLE _____
 COMPANY _____
 CITY _____ ZONE _____ STATE _____



THE NATIONAL
PROVISIONER

Volume 122

JANUARY 21, 1950

Number 3

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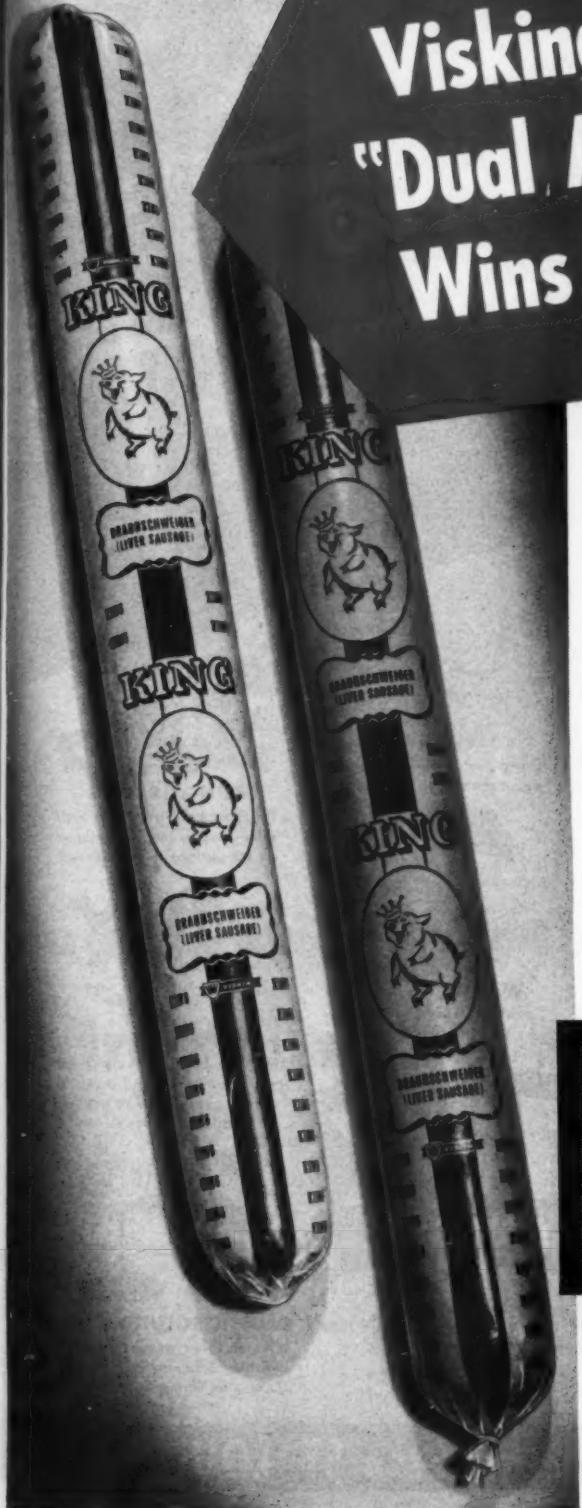
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Visking's New "Dual Application" Wins Packers' OK

Better for Braunschweiger . . .
Better for Liver Sausage!

- Far more appetizing appearance . . . far more sale's appeal.
- Seals in the rich, smoky flavor.
- Better product display in the meat case.
- Assures uniformity—yet costs less.
- Slices much more easily.
- Better printability means better brand identification for your product.

Ask Your Visking Man to Show You Samples!

**CHICAGO CARDINAL FOOD STORE OPERATOR TELLS
WHY HE PREFERENCES NEW "DUAL APPLICATION" CASINGS**



Louis Lamm, Jr., Chicago says:
"From my experience in selling Braunschweiger and Liver Sausage in the new VISKING 'Dual Application' casings—I know you've got what customers want. The sausages keep fresher—that smokehouse flavor stays sealed in—and that makes the customer come back for more."

THE

VISKING
CORPORATION

CHICAGO 38, ILLINOIS

In Canada, Visking Limited • Lindsay, Ontario

SEE OUR
CATALOG
IN
SWEET'S FILE

PAINT RIGHT THROUGH WET FILM WITH DAMP-TEX LIQUID PORCELAIN-LIKE ENAMEL

CHECK the following performance facts about this amazing enamel...then write us for complete details of our no-risk trial offer. (1) One coat of Damp-Tex covers. (2) Forces out moisture and dries overnight into porcelain-like waterproof film despite presence of moisture. (3) Sticks to wet or dry wood, metal, concrete, plaster and masonry. (4) Kills Rust, Rot, Dinge, Bacteria and Fungus*. (5) One gallon covers approximately 350 sq. ft. of porous surface, 450 sq. ft. of non-porous surface. (6) Will not check, peel, sag, soften or fade. No flavor-tainting odor. (7) Dries free of brush marks, may also be sprayed. Comes in colors and white.

*With Pre-Treatment.

FREE!

On the recommendation of the 4000 plants that use Damp-Tex, send for free descriptive folder K, also details of our offer to ship you a trial order of Damp-Tex absolutely at our risk.



DAMP-TEX THE WET SURFACE ENAMEL

ACID TEST
Damp-Tex is unaffected by lactic and other common food acids.



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Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surface to be painted.



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Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



STEELCOTE MFG. CO. GRATIOT at THERESA ST. LOUIS, MO.

Tenderness



**Sausages retain their tenderness
in Wilson's Natural Casings**

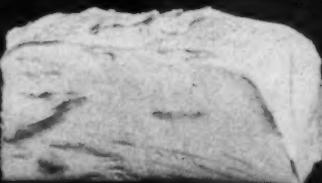
Pork sausages require well graded Sheep Casings—
North American Sheep Casings is the answer. When
figuring your requirements, call Wilson's.

General Offices



Chicago 9, Ill.

In every way sausage is best in
WILSON'S NATURAL CASINGS



* Here's proof!

Photos show superior texture, greater uniformity of product when processed with the Globe-Fee Machine. Photo on left in each case shows the Globe-Fee result — finer texture, uniform color, "grain" streaks, lumps and free oil entirely eliminated.

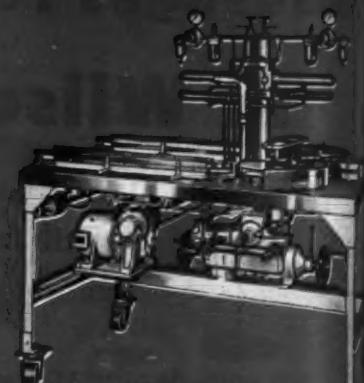
To Package ANY Viscous Product Automatically

with BETTER QUALITY * at Lower Cost

Do it with a GLOBE-FEE HOMOGENIZING FILLING MACHINE



For packaging all sizes and shapes of large containers, from 10 to 65 pounds, use the new Globe-Fee-Homogenizing Tub Filler, pictured at left.



The Globe-Fee Homogenizing Filling Machine is fully automatic and operates continuously at high speed with a capacity up to 16,000 lbs. per hour. Also available is semi-automatic or foot-operated models. Write for details.

The GLOBE Company

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS

35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT.

USDA Prepares to Buy Hams, Picnics and Bellies to Keep Hogs at Support Level

IN AN effort to maintain hog prices at 90 per cent of parity, the U. S. Department of Agriculture this week announced the start of a buying program under which it will purchase 12/14 and 14/16 smoked skinned hams; 6/8 and 8/10 smoked regular picnics and 6/8 and 8/10 smoked square cut seedless bellies. In general, specifications for the cuts conform to standard commercial practice except that they call for a somewhat longer smoke.

The pork products will be bought on an f.o.b. plant basis and it is understood that the initial outlets for the purchases will be the school lunch program and institutional distribution. The USDA said that the above cuts had been chosen for purchase because they store well and are suitable for use in schools and institutions.

In requesting offerings from federally inspected plants the USDA stated that offers may be submitted each week through Thursday and will be subject to acceptance in whole or in part not later than noon each Friday. Non-receipt of acceptance will indicate rejection of the offer. Those wishing further details on this pork purchase Order LS-37, may obtain them from the livestock branch, Production and Marketing Administration, USDA, Washington 25, D. C.

In making the announcement the USDA said that buying is the only method it may use in supporting hog prices at 90 per cent of parity through March, 1950. Department officials attribute the present hog price situation to extremely heavy marketings and not to any decline in demand for pork.

Hog receipts in the 12 major public markets in the first five days of the week ended January 14 totaled 520,000—largest for this season and since January 1944 when American farmers were marketing an all-time record pig

crop. Heavy marketings pushed the average price for barrows and gilts at Chicago below \$15.20. The support guide for the week was \$15.25 for seven Midwest markets, and prices at Chicago are normally at a higher level than the seven market average.

The hog price support level for January is \$14.90, for February, \$15.50 and for March, \$16.20. These monthly support levels are the amounts at which U. S. average farm prices must be maintained if farmers are to receive 90 per cent of the parity price for hogs, and are comparable to the average price received by farmers.

The weekly support guides shown below are not regarded as specific support levels for the seven principal markets. However, since they do reflect the normal weekly relationship between the average price at the seven markets and the national monthly average price, they make a guide for support operations.

The weekly guides—established for the average of barrows and gilts at the following seven markets combined: Chicago, St. Louis National Stockyards, South St. Paul, Sioux City, Omaha, Kansas City, and South St. Joseph—are:

Week Ended	Dollars Per Cwt.	Week Ended	Dollars Per Cwt.
January 14.....	\$15.25	February 25.....	16.40
January 21.....	15.50	March 4.....	16.65
January 28.....	15.50	March 11.....	16.65
February 4.....	15.65	March 18.....	16.65
February 11.....	15.90	March 25.....	16.65
February 18.....	16.15	March 31.....	16.65

Late in the previous week the Department had told producers that it was extremely doubtful whether hog prices could be maintained by pork purchases in a period of extremely heavy runs. Warning against disorderly marketings, the Department officials said that the most effective way to insure price support levels would be to cut marketings—particularly lighter weight hogs.

ARMY FIRM ON "B" BEEF

In answer to the protest of the Western States Meat Packers Association against the Army's new program of buying only "B" grade beef, Quartermaster General H. Feldman recently declared that the one way to determine whether or not the Army should buy only "B" grade beef is by actual procurement experience. The Quartermaster General stated that he has instructed Headquarters, Quartermaster Market Center System, to establish a test pattern for the procurement of "B" grade effective January 1, but the plan will be dropped if it is not successful.

AMI REGIONAL MEETING

A regional meeting of the American Meat Institute will be held Wednesday, January 25, in the Pioneer Room of the Hotel Utah, Salt Lake City. The meeting will begin at 7 p.m. with a "Dutch Treat" dinner.

Homer R. Davison, vice president; E. W. Stephens, western director, and Lincoln D. Jones of the AMI field staff will be on hand to discuss problems arising for the year ahead. The subjects will include the increased competition of other products, larger livestock supplies, proposed government restrictions on production and taxes.

Wilson Sales Reach \$709,371,240; Net Is Down From 1948

NET earnings of Wilson & Co., Inc., for the year ended October 29, 1949, were \$4,593,497, compared with \$6,702,578 for the previous year and \$15,448,823 in 1947. The 1949 earnings are equal to \$1.71 per share on 2,116,981 shares of common stock.

"This was accomplished during a year of major adjustments in our industry, including a downward trend and sharp seasonal changes in prices of our products," Edward Foss Wilson, president, told stockholders in his annual statement.

Sales and operating revenues were \$709,371,240, second only to Wilson's record high of \$738,293,912 in 1947. The tonnage increased 17 per cent over 1948.

Net earnings for each dollar of sales in 1949 were 6/10 of a cent as against 1c in 1948.

The financial condition of the company on October 29, 1949 was strong. Net working capital stood at \$51,137,265, compared with \$49,259,702 a year earlier, an increase of \$1,877,563. Total current assets were \$88,314,851.

The record also reflects the rapid decrease in recent years in Wilson & Co.'s annual preferred dividend and bond interest requirements. This year preferred dividend requirements will amount to \$963,000 on the \$4.25 preferred stock, against \$3,790,000 in 1926 on the \$6 preferred and Class A stocks. Bond interest this year will total \$399,000, compared with \$1,663,000 in 1926.

"In looking ahead we are always confronted with the possible effects of unforeseen developments, but based on present prospects, there are good reasons for viewing the future of the business with confidence," Mr. Wilson said.

"Major readjustments in production and prices have already occurred in many of the raw materials we buy and products we sell. Livestock production has responded to an increased supply of feed and favorable livestock-feed price relationships. Meat is now in good supply and more will be available in 1950 than last year."

(Continued on page 20.)

HYGRADE REPORTS LOSS OF \$2 MILLION IN 1949

Declining prices and a resultant smaller margin of profit were responsible for unsatisfactory operations of Hygrade Food Products Corp. in the year ended October 29, 1949, Hugo Slotkin, president, stated in his annual report.

The company reported a net loss of \$2,227,313 for the year, compared with a net income of \$424,481 or \$1.78 a share on 238,007 shares for the 1948 year. The 1949 results excluded \$3,001,970 refund on federal income and excess profits taxes under carryback provision, \$153,112 loss on disposal of plants not required and \$1,000,000 transfer to reserve for contingencies. These items were carried directly to earned surplus.

Net sales for the 1949 year amounted to \$132,423,534, compared with \$160,493,781 in 1948 and \$173,171,019 in 1947.

Since the start of the current fiscal year operations have been on a profitable basis, Slotkin said, and added that the outlook is encouraging and the company "has every reason to expect that the current year will reflect improved results."

SENATE BILL WOULD BAN IMPORT OF POLISH HAMS

A bill has been introduced to the Senate to prevent the import of pork from countries behind the "iron curtain." The move was aimed primarily at banning Polish ham imports. It was reported that industry spokesmen said the volume of imports was not great and that hams also are coming into the country from Denmark and the Netherlands. They said further that although they had no real objection to imports from Marshall Plan countries, they wanted to prevent "iron curtain" countries from earning dollars in meat.

Total October 1949 imports of pork were 375,141 lbs., according to the latest U. S. Department of Agriculture report, and of this total, 279,571 lbs. consisted of hams, shoulders and bacon.

CCC ASKS FOR LARD

Commodity Credit Corporation this week invited telegraphic offers from packers to sell P.S. and refined lard in any quantity in carload lots, f.o.b. nearest railroad siding, for delivery in each of the periods February 1 to 15; February 16 to 28 and March 1 to 15. Offers are to be received by 3 p.m. on January 23 and subject to acceptance in whole or part by telegram filed not later than January 25. Product must meet the specifications of Form LS 39a.

While there was no indication of the quantity desired, it is understood that the volume may be comparable with the December purchases for Germany which amounted to about 42,000,000 lbs.

Lard purchases by the USDA last week (announced on January 13) totaled 29,532,200 lbs. at an average price of 12.18c lb., delivered ports.

SENATE PASSES OLEO TAX REPEAL MEASURE

The Senate has passed the oleomargarine tax repeal bill after defeating attempts to attach civil rights and excise tax cut riders to the measure. The Senate bill varies somewhat from that previously passed by the House, but supporters of the measure said they expect no difficulty in reconciling the differences.

The bill would repeal all federal taxes on colored and uncolored margarine, as well as dealer license fees. It would require restaurants using margarine to announce the fact and serve it in triangular pats.

Before the final vote the Senate rejected Senator Butler's excise tax amendment. Earlier two attempts by Senator Langer of North Dakota to attach "civil rights" riders were killed by motions to table. Langer also made an unsuccessful attempt to replace the margarine bill with a third civil rights measure which would establish a fair employment practices committee.

WESTBOUND FREIGHT RATE REDUCTION NOT APPROVED

The application which would have reduced rates westbound on fresh meat and packinghouse products from Austin, Minn. and Fremont, Nebr. to Seattle, Wash., San Francisco and Los Angeles has been turned down by the standing rate committee of the Transcontinental Freight Bureau. The application, made by the Great Northern Railroad on behalf of Geo. A. Hormel & Co., with supplements filed by other midwestern packers, asked for a reduction of 28c per cwt. from their shipping points to the three Pacific Coast cities.

FINANCIAL NOTES

Directors of Swift & Company this week declared a full year's dividend of \$1.60 payable in quarterly installments of 40c each April 1, July 1, October 1 and January 1, 1951, to shareholders of record on March 1, June 1, September 1, and December 1, 1950. Harold H. Swift, chairman of the board, explained that the directors felt that having paid regular dividends of \$1.60 a year for six years, they were justified in giving the shareholders the assurance that this dividend will be paid throughout the year. In addition at their meeting on January 19, the directors declared a special dividend of 75c per share, payable March 1 to shareholders of record on February 1. It will be the hope of the company to maintain the regular dividend rate of \$1.60 per year. The payment of a special dividend in addition will be considered each January.

Rath Packing Co. has declared a dividend of 35c on its common stock, payable March 10 to stockholders of record February 20.

MID Sets Standards for More Canned Meat Foods

Establishment of ingredient standards for additional canned meat food products was announced by A. R. Miller, chief of the Meat Inspection Division, U. S. Department of Agriculture this week in MID Memorandum 137. Provisions of the Memorandum become effective April 1, 1950. Under the new ruling:

(1) Canned product labeled "tripe with milk" shall be prepared so that the finished canned article will contain at least 65 per cent tripe, exclusive of the cooked-out juices and milk. The product shall be prepared with not less than 10 per cent milk.

(2) Product labeled "beans with frankfurters in sauce," "sauerkraut with wieners and juice," and the like, shall contain not less than 20 per cent frankfurters or wieners computed on the weight of the smoked and cooked sausage prior to its inclusion with the beans or sauerkraut.

(3) Product labeled "lima beans with ham in sauce," "beans with ham in sauce," "beans with bacon in sauce," and the like, shall contain not less than 12 per cent ham or bacon computed on the weight of the smoked ham or bacon prior to its inclusion with the beans and sauce.

(4) Product labeled "chow mein vegetables with meat" and "chop suey vegetables with meat" shall contain not less than 12 per cent meat computed on the weight of the fresh, uncooked meat prior to its inclusion with the other ingredients.

The Meat Inspection Division in MID Memorandum 138 has ruled on the handling of livers condemned on account of fluke infestation and intended for use as fish food. The following instructions must be followed:

When, under the provisions of paragraph 14.6(a) of the Meat Inspection Regulations, livers condemned on account of fluke infestation are intended for forwarding as fish food after denaturing and freezing, the livers shall be held for a period of not less than 10 days at a temperature not higher than 15 degs. F., or for a period of not less than five days at a temperature not higher than 10 degs. F. These temperatures are applicable to livers packed in containers not exceeding 7 in. in thickness. For livers in packages over 7 in. but less than 27 in. in thickness, the freezing time should be increased to 20 days at 15 degs. F. and 10 days at 10 degs. F.

The condemned livers should be chilled to a temperature not above 40 degs. F. prior to the freezing period.

FRANCE DECONTROLS PORK

Prices of pork and pork products and horse meat in France, controlled since 1945, have been removed from control, and veal, with the exception of two cuts (breast and leg) is also decontrolled.

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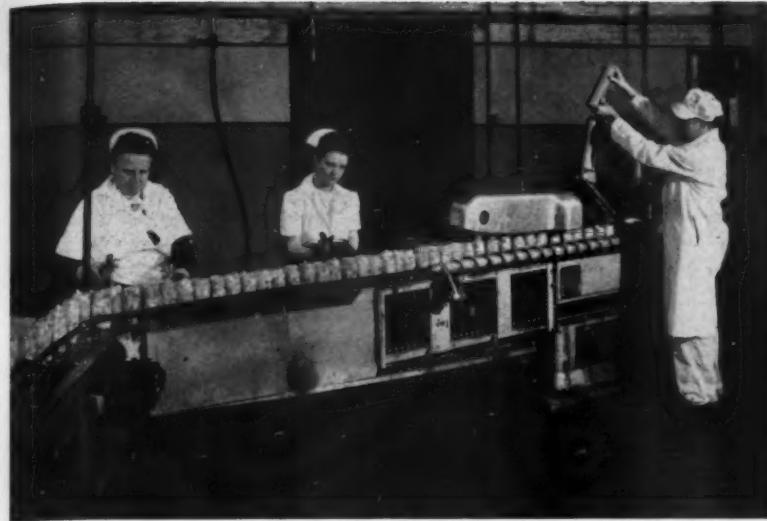
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Photo, Armour Magazine

PRODUCT IN GLASS

Good Appearance Vital to Sales—

THE glass container can be successfully employed to merchandise a number of meat products for which it is ideally suited. In canning any meat food in glass, however, much attention must be paid to the final appearance of the product. The glass container is a silent salesman with appetizing appearance as its basic sales appeal; conversely, the customer can readily note through its transparent walls any imperfection in the product, manner of packing or in the container.

Based upon information gathered from leading meat canners and glass container manufacturers, THE NATIONAL PROVISIONER will discuss in this article and subsequent ones the factors contributing to acceptable glass packing of meat specialties. The first article will deal with the factors influencing the good appearance of the finished package.

First, to get a good glass pack the product itself must be attractive. For example, tidbits should be uniform in size and meaty in appearance. In the filling operation every effort should be made to eliminate the air bubbles which, if entrapped, make the product unsightly and may cause discoloration. Also, the cover pickle used should be clear in color and free of suspended material. A grayish pickle offsets the attractive natural red shade of frankfurts packed in glass, giving them an aged look.

If fatty or oily products such as spreads are being packed the separation of the oil should be avoided through stabilization or homogenization. Pigs feet and similar items should not be cooked to the point where the product begins to lose its unity.

Last, headspace in the container should be minimized as much as possi-

ble. Not only does a slack fill offend the buyer, but also the excess oxygen in the container may affect the stability or color of the product.

The second factor affecting the appearance of a glass packed meat product is the choice of a closure. A closure of proper design is easy for the housewife to remove and replace. The decoration on the closure can be effective in helping to sell the product. Glass packing authorities generally agree that a vacuum sealing closure is highly desirable for meats. The basic reason lies in the sensitivity of meat products to oxidation with its entailed discoloration. While discoloration of an item such as sliced dried beef may in no way affect the palatability, it will reduce the sales potential.

With pickle-packed product a non-vacuum type of seal permits the evaporation of the fill, exposing the meat at the top to dehydration and discoloration.

The outside and inside finish of the closure are also important. If the closure is improperly coated and corrodes the product may become discolored as a result. For example, an iron sulfide formation would impart a black or gray color to the meat product. The outside coating should be of such a nature that processing will not cause fading, blushing, peeling or blistering. Often, however, these last named difficulties are caused by the nature of the processing water. It is recommended that the water be treated with a standard process water compound. Water so treated will not leave insoluble carbonate salts on the caps of the glass containers.

In the selection of the glass container the potential sales value of an odd-

PIGS FEET PACKING LINE

Glass jars on the pigs feet packing line in Armour's Chicago canning plant are conveyed past two vinegar filling stations and continue to the Anchor Hocking vapor-vacuum closing machine.

shaped container should be weighed very carefully against the probability that its use would make it necessary to forego the modern packaging speeds attainable with economy-pack type of containers developed in recent years. With the conventional type of container high speeds can be achieved in such operations as washing, filling, labeling, sealing, etc.

Inasmuch as visible display is one of the selling points of the glass container, it is recommended that the meat canner see his own glass-packed product in a mass display of the type used by the supermarkets before he makes his final selection as to type of container. Novel

types of necks, for example, may preclude pyramiding the product in a mass display.

It is axiomatic that the glass container be sparkling clean prior to packing. While great care is exercised on the part of the glass container manufacturer to assure delivery of clean units, they are sometimes soiled in transit or storage. It is recommended that the container be washed prior to the filling operation. A number of automatic glass washers are available; some of these use only hot water while some employ treated water. If a product should require dry packing the container may be cleaned with compressed air to remove dust, or it may be washed and then blast dried.

As was mentioned before, it is highly desirable to treat the processing water to prevent the deposition of film on the container. Provision should also be made for washing the batch if a number of poppers are experienced in processing. A quick check by the retort operator at the end of the cook will be sufficient to determine whether the containers need the additional cleaning.

In filling the containers with a base containing grease it is difficult to prevent spilling some of the product onto the glass. Such items should be washed prior to retorting with a grease-cutting detergent or soap. If retorted without cleaning the grease is transferred to the retort water and finally deposited again on the containers in the form of a cold grease film which is difficult to remove.

In affixing labels to glass containers it is essential that a neat and accurate job be done. Modern adhesives and labeling machines will produce clean and

(Continued on page 18.)

Two instrument experts discuss the need, the application and the maintenance of control and recording instruments used in the meat packing industry. This is the second of three articles.

What's the TEMPERATURE?

By GEORGE E. HOWARD and E. J. HANNA
Application Engineering Department, Taylor Instrument Companies

WHEN more precise control of temperature is required than that described by the self-acting controller in the first article of this series, an air type of controller is appropriate. A typical controller of this type is shown in Figure 5. Important points in the routine maintenance of air-operated controllers are as follows:

A. The major working unit in air-operated controllers is the air valve. This should be cleaned periodically with gasoline or carbon tetrachloride, or in accordance with instructions from the manufacturer.

B. If instrument is of recording or indicating type, check for accuracy. (This procedure was described in the first article of this series.)

C. After accuracy of indicating pointer or recording pen has been established, it may be necessary to re-synchronize these with set pointer in some forms of instruments. An adjustment is provided for this purpose which should be done in accordance with manufacturer's instructions.

D. See that cover of controller is kept tightly closed at all times to keep out dirt and moisture.

E. Uninterrupted service cannot be obtained unless air supply is reasonably free from oil and dirt. Shut off supply when controller is not in use.

F. Never oil bearings or pivots of levers in controllers.

G. When unit will be out of service for a period blow all air connections free of moisture and water. Drain any condensation from all air lines to controller, and thoroughly wipe out all accumulated moisture and oil from case. Close case door, and if exposed to weather, wrap in water proof paper.

H. When putting a unit into operation, open all drains before turning on compressed air to allow escape of any scale or rust which may have loosened or formed during period of shut down.

Listed next are checks to determine external causes of poor performance.

A. Make certain air supply pressure is sufficient and steady within 1 lb. of that recommended by manufacturer.

B. Check to determine whether steam supply is sufficient. If air gauge to a

direct acting diaphragm valve is indicating zero when temperature is below control point it can be assumed that steam pressure is too low. If the valve is reverse acting, the air gauge will indicate a high pressure.

C. Have any by-pass valves been opened in error or is there a leak in one of them? This would be indicated by air gauge reading just the reverse of those cited in (B) and excessive temperature or pressure in apparatus under control.

D. Make certain that diaphragm valve stem moves freely in response to changes of controller air output.

E. Check for leaks in air lines connecting the controller air output to the diaphragm valve. Tighten unions and connections.

Possible sources of trouble within controller are as follows:

A. Dirt in air valve (1). Remove valve and clean internal parts with grease solvent.

B. Clogged orifice. Push orifice cleaning plunger (2); or if not provided, clean in accordance with manufacturer's instructions.

C. Examine for leaks around the diaphragm which operates the relay valve.

D. Note whether any connecting links have become unfastened or bent out of shape. This is rare, but occasionally happens.

E. Examine nozzle and baffle and be sure both are free of accumulated grease. Check to see that nozzle is not plugged.

F. Remove bulb and subject it to a higher temperature than control point. If air gauge reading to diaphragm motor does not change, this is an indica-

tion that thermal element has become exhausted. Return to manufacturer for repairs.

G. When bulb is installed in steam circulating pocket on a retort, make certain small circulating vent is open at all times.

Fig. 6 shows a typical diaphragm control valve. This unit is often neglected because of its usual trouble-free performance and frequently inaccessi-

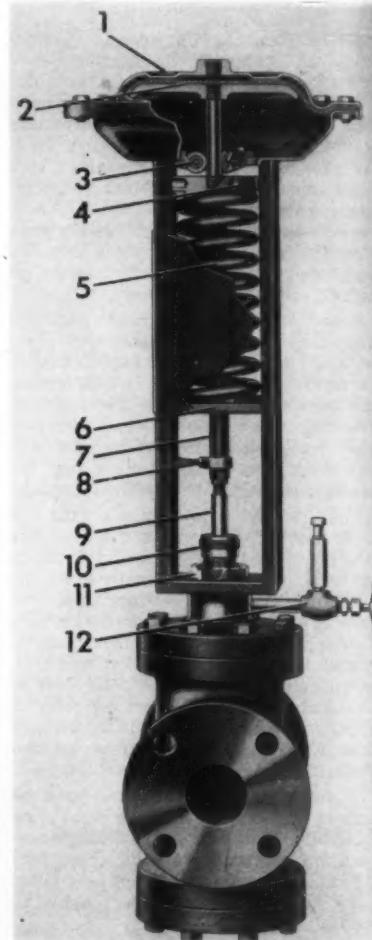


FIGURE 6

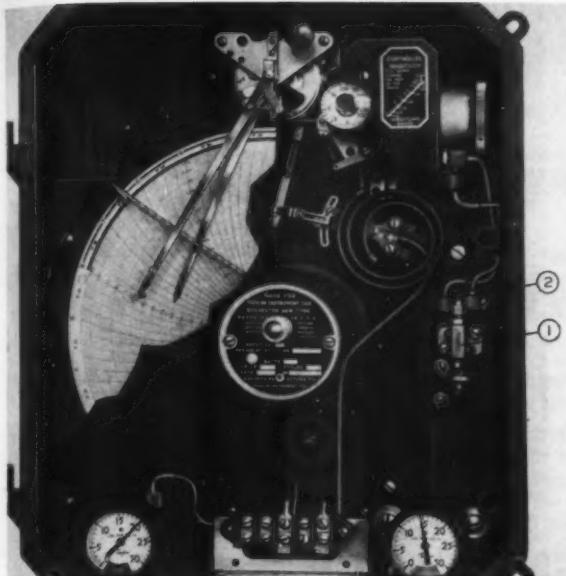
s become
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FIGURE 5

ble location. The valve stem must move freely in response to air pressure changes on the diaphragm. If jerky action is noted:

A. Determine whether rubber diaphragm is in good condition. If no longer pliable, replace.

B. Check whether packing in stuffing box is compressed too tightly. Only finger-tip tightness of packing nut is desirable. If repacking is necessary, follow procedure outlined for self-acting controllers in first article of this series.

C. Examine valve disc and seat for leakage and whether foreign material has become lodged between them, thereby restricting valve stem travel.

D. Valve spring may have deteriorated excessively due to rusting. Replace with new spring.

E. When the valve is out of service, be certain to drain all water from valve body and allow none to accumulate or freeze during period of idleness. Any period of inactivity is a good time to grind in and otherwise recondition diaphragm valves.

Air-Operated Pressure Controller

This type of controller is used in many meat packing plants for reducing steam pressure. (See Fig. 7.) A small line connects the capsular chamber (P) to the line in which the pressure is being controlled. As the pressure increases, this chamber expands pushing cam arm (R) upward, which in turn raises valve stem (J). If the diaphragm valve is normally closed, the air pressure to the diaphragm will be reduced allowing the control valve to close. If the valve is normally open, the control valve admits air to the diaphragm valve tending to close it. The adjustable air leak (G) exhausts a small quantity of air from the diaphragm valve so that changes in output pressure from the pilot valve will be felt.

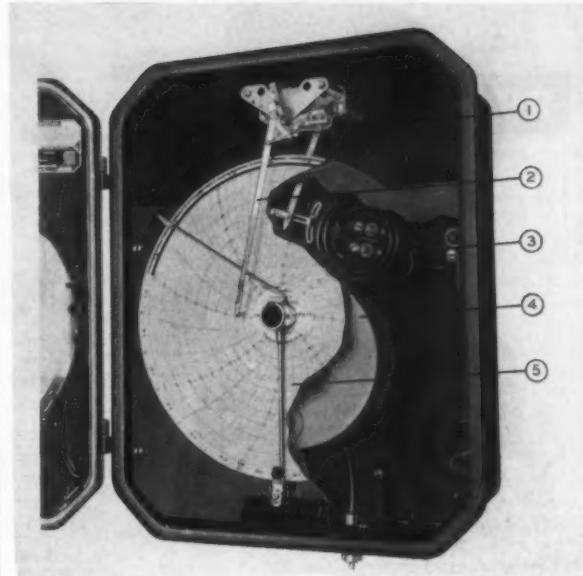


FIGURE 8

The control point of the controller may be changed by rotating the cam on bracket assembly (R). This will require the capsular chamber to expand more or less to contact the pilot valve stem.

If the steam demand is constant, the diaphragm valve should throttle to give a uniform pressure. If pressure pulsates or "hunts" widely, increase the air leak at (G) until hunting is completely eliminated.

If instrument fails to function, shut off air supply and remove pointer and cast front by loosening two nuts. Remove cap on the top of the air valve block, valve stem (J) and small spring if direct acting. Wipe valve stem with soft cloth and clean valve seat thoroughly with soft cloth on end of a match. A few drops of gasoline or clean-

ing solvent will aid in removing grease or gummy substance lodged therein. By opening air supply cock, allowing air to blow through valve, loose dirt and scale may be removed. Reassemble by replacing the stem and spring if direct acting, and tightening cap.

Recording Thermometer

In a recording thermometer (Fig. 8), the thermal actuating element is comprised of three parts hermetically sealed together: a responsive bulb which is inserted into the apparatus, i. e., retort steam circulating fitting, etc., the temperature of which is to be recorded; the flexible connecting capillary, and the actuating spring. This thermal system contains an actuating liquid which creates pressure changes within the

(Continued on page 17.)

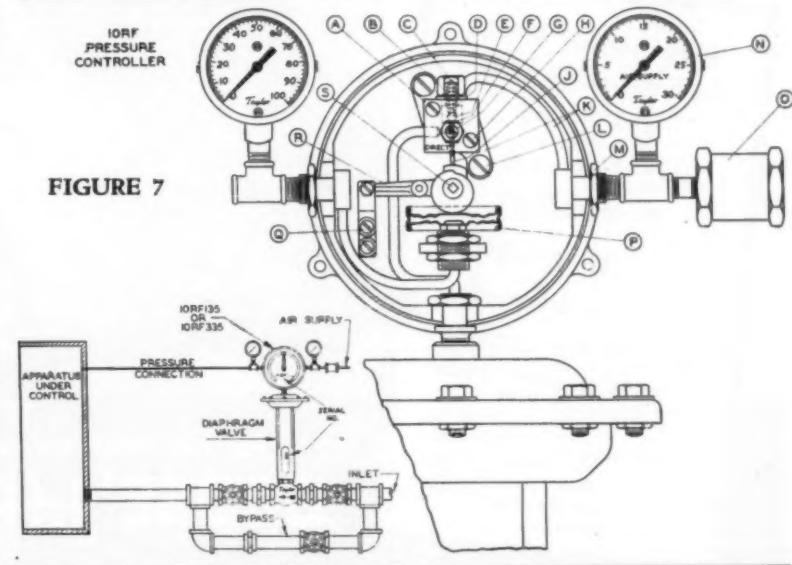


FIGURE 7

PROVISIONERS:

SAVE...with "Job-Rated" Delivery Equipment



Dodge "Job-Rated" 1/2-ton Panel

Wheelbase—108 inches. Capacity—155 cubic feet. Payload and Equipment Allowance—1,400 lbs. Inside Dimensions: Length 92 $\frac{1}{16}$ inches; width, 63 $\frac{3}{8}$ inches; height, 55 inches.



Dodge "Job-Rated" Delivery Chassis
with special bodies

Chassis with flat-face or windshield cowl are available in 108-, 116- and 126-inch wheelbase lengths, with G.V.W.'s ranging from 4,250 to 8,000 pounds. Bodies to fit your job are built especially for these "Job-Rated" chassis by many reputable body builders.

MORE LOAD SPACE
For faster, easier loading
and delivery

72" Inside width
76" Inside height
95 $\frac{1}{4}$ " Over-all height
17 $\frac{1}{2}$ " Floor to ground
32" Side door openings

*Based on normal loads
with 7.50/16 tires

Available in 7-, 9 $\frac{1}{2}$ - and
12 $\frac{1}{2}$ - foot Dodge-built
bodies with payload and
equipment capacities up to
4,500 pounds.

Whatever your delivery problems, there's a Dodge "Job-Rated" truck to save you money.

You can select the right truck . . . the truck that *fits your job* . . . from a wide range of Dodge delivery equipment. For example, there's the roomy, rugged, 1/2-ton panel. There are "Job-Rated" chassis, with flat-face or windshield cowls, in three wheelbase lengths, and with nine different G.V.W. ratings.

And, there are Route-Van models in three wheelbase lengths, and with G.V.W. capacities ranging from 6,200 to 10,100 pounds.

A delivery truck that's "Job-Rated" to fit your job will save time . . . cut your delivery costs. It will last longer. It will require less upkeep and maintenance. Yet, with all these money-saving advantages . . . Dodge "Job-Rated" trucks are *priced with the lowest!*

See your Dodge dealer for the Dodge "Job-Rated" truck that *fits your job* . . . *saves you money*.

DODGE ROUTE-VAN—

Dodge Route-Vans are engineered and built to save you time, effort, and money in delivery service. Outstanding features are low floors, wide doors, over 6 feet of "stand-up" room inside. There's room for a wide variety of racks, shelves or

drawers to give you the most efficient arrangement of *your* load. There's plenty of room, too, for *working* your load, quickly and easily. Available in wheelbase lengths of 102 inches, 117 inches and 142 inches . . . there's a "Job-Rated" Route-Van to fit *your job* . . . *saves you money*.



For low-cost transportation...switch to
DODGE "Job-Rated" TRUCKS

PLANT OPERATIONS

Ideas for Operating Men

BETTER-SHAPED SLABS

A problem encountered in the production and sale of slab bacon is the irregular and flabby shape of the smoked belly. This is particularly true of the belly end into which the bacon comb is inserted. The weight of the meat tends to elongate the slab into an unattractive form. While the irregular



shape of the belly is of little concern to plants which square up and mold the product for slicing, it does detract from the appearance of slab bacon. Of course the rib end of the slab, which hangs downward in smoking, tends to retain its normal shape.

To overcome the tendency of the belly end of the slab to stretch out of shape, the H & M Provision Co., Inc., Chicago, has devised a small table top press. The unit compresses the belly end of the slab to the length of bacon comb. With this compression the comb can hold the bacon firmly in shape during smoking and chilling and consequently the end product has a blocky appearance.

The press is built into the table on which the combs are inserted in the cured bellies for hanging on smokehouse trees. One side of the mold is a vertical strip running along the table's edge. The belly end butts up against a second fixed vertical strip welded to the table. The third side of the mold is a moving bar which is lipped at top and bottom to go over the edges of the bacon slab and hold it firmly in place.

In operation (see photo) the worker places the belly in the mold and steps on a foot pedal. Compressed air pushes

the moving side of the mold forward, compressing the belly end. The forward travel of the moving side is limited to the length of the bacon comb used in the plant. The lipped edges of the moving side prevent the belly from sliding out. When the belly is fully compressed the operator inserts the bacon comb. On release of the foot pedal the mold is opened to its empty size by means of a spring.

It is reported that a trained worker can compress and insert combs into the bellies at approximately the same rate as when placing combs in the conventional manner.

SETTING UP BOXES

The setting up of fibreboard containers for sliced bacon shipment is an operation which varies greatly from plant to plant. Double side gluing, stitching both sides and a combination of these two methods with steel wire banding are some of the methods encountered in meat packing plants.

The Krey Packing Co. of St. Louis has developed a glued paper technique which is highly efficient. In the layout a glued paper wetting and dispensing machine is flanked on each side by a work table. A supply of knocked-down cartons is placed on her work table by each of the two operators. The glued paper machine is set to dispense a long band of 22 in. and a short band of 8 in.

As the operator sets up a container, she first takes a long band of wet glued paper from the machine and places it over the entire length of the bottom of the container at the point where the



TWO WORKERS AT ONE MACHINE

two outer end flaps meet. In order to seal securely the two flaps the glued band is lipped over the two sides ex-

tending half-way down. The two 8-in. strips are placed on each end of the box where the two edges meet. The seal made by the two end bands gives the container a smooth surface eliminating any exposed edges which might catch and tear.

The machine is set for feeding the two desired lengths. The longer piece is fed by pressing a release button prior to pulling down on the handle. The lifting of the band by the operator brings it in contact with teeth which perforate and free the band. The packed container is then sealed in a similar manner.

The machine has an electrical heating element which keeps the glue fluid. The plant reports that animal base glues give the best results as they do not have the tendency to come loose under refrigeration.

Set up rates of 250 boxes per operator per hour are attained with this layout. It is essential in arrangements similar to this that the operators work as a team. They must time their work so that one is affixing the glued band to the box while the other is getting her band from the machine.

Care of Instruments

(Continued from page 15)

system when the bulb is heated or cooled.

As the bulb is heated, actuating spring (3) tends to uncoil thereby causing pen (2) to move to the left across the chart. Conversely, as the temperature of the bulb lowers, the reduced pressure within the thermal system causes the actuating spring to coil up, moving the pen to the right. It will be noted that the pen arm is pivoted at its upper end and is connected to spring by means of a link.

Chart (5) is rotated by a chart drive mechanism (4) either of the electric or spring driven type, usually the latter. Thus a continuous record is made of the temperature variations.

To obtain the maximum of uninterrupted service from any recording thermometer, a few simple precautions should be followed. They are:

1. Do not mount the instrument where it is subjected to vibration.
2. Do not unnecessarily kink or bend the flexible connection tubing.
3. Occasionally wash out dried ink from the pen with hot water or alcohol to assure clear records at all times.
4. Do not wind clock too tightly. Clock movement should be cleaned and re-oiled by a competent clock repair man once a year. If an electric clock is used, no maintenance is required.
5. Store unused charts in a dry atmosphere. Charts that are too moist cause blurry records.
6. Be sure that the pen does not bear too hard on the chart. Pen pressure should be that sufficient for ink to flow onto the chart.
7. When placing a chart on an instru-

INGREDIENTS BRANDING

No. 43
Brander as
used for
marking ring
bologna.



For ingredients marking and labeling, Great Lakes equipment is ideal. Two basic styles: with interchangeable ingredients slugs for changing formulas, and with solid ingredients plates for standard items. Ask for full information.

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America's Leading Makers of Meat Branders, Inks & Supplies
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complete with
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Legends,
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and in-
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No. 4 BRANDER \$12.50 (SLUGS EXTRA)

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marking without
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... for
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Pre-Seasoning 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

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ment, be sure that it is accurately centered on the chart driving arbor, and that it is the correct chart for the instrument.

8. When washing down equipment, do not play water directly on to the case. Simply wipe off with a wet sponge and dry cloth. A water-proof canvas bag slipped over the case during wash down periods is used to good advantage in some plants.

9. Finally, do not attempt changing accuracy of pen indication unless very definite evidence of inaccuracy exists.

10. When bulb is installed in a steam circulating pocket on a retort make certain small circulation port is open at all times.

AMI Urges All Packers to Salvage Cattle Gall

Saving of increased quantities of cattle gall, from which is extracted cortisone used in relieving the suffering of people afflicted with arthritis, was urged this week on its members by the American Meat Institute. Gall from nearly 100 cattle is needed to produce the quantity of cortisone required for one week's treatment for the average patient.

"The use of the drug in proper dosage," said the Institute, "is the subject of intensive research by the medical profession; which also is endeavoring to find ways of prolonging the dosage effect and, further, establish factual data on secondary side effects and possible toxicity. However, research is being hampered by the fact that the quantity of the drug now available is too scarce for repeated and prolonged dosage for even a moderate number of people.

"Some indication of the processing necessary to produce cortisone is found in the fact that in one meat packing company, which is working closely with a leading medical clinic, 32 different procedures are carried out before the raw gall is reduced to powdered desoxycholic acid from which cortisone is extracted. One hundred pounds of raw gall will produce about 8/10 lb. of the acid, only 1 per cent of which is cortisone. The drug also may be obtained in smaller quantities per animal from sheep and calves."

Meat Products in Glass

(Continued from page 13.)

properly spaced labels, but the machines do need the attention of the operator. Overuse of adhesive or misplacing of labels require only minor machine adjustments for correction.

It is recommended that the damp jars be labeled immediately after processing and then dried with automatic dryers. This technique prevents a wet jar from picking up dust and lint.

Technical assistance in the preparation of this article was provided by the Anchor-Hocking Glass Corp.

NLSMB Outlines its new Merchandising Program

A nationwide educational meat program specifically designed for the nation's retail meat dealers, but which will also reach meat consumers, has just been launched by the National Live Stock and Meat Board. Conducted by the meat merchandising department the schedule includes 66 cities in 31 states, with more cities to be added as the program gets under way.

A two-day program in each city will be highlighted by a mass meeting of retail meat dealers to assist them with problems of cutting, pricing, displaying and selling meat. It will introduce cutting innovations for beef, pork and lamb. The cuts to be developed are those whose practical value has been demonstrated in the meat merchandising field. Attention will be given to pointers on meat displays, low temperature meat cookery, frozen meat and consumer appeal.

The Board reports that similar retailer meetings held last year drew men of the meat trade from hundreds of cities in addition to those in which the meetings were held, many driving in from distances up to 250 miles to attend.

In addition to the retailer program, meat lecture-demonstrations are being arranged for business and professional men, high school and college students and others. These meetings will cover such topics as the selection and preparation of meat, and will also center attention on the value of meat as a rich source of the essential dietary nutrients such as protein, vitamins, and minerals.

CCC SELLING SURPLUS

To aid the export of surplus Commodity Credit Corporation holdings through regular trade channels, the CCC this week issued a list of eleven commodities to be sold to private exporters for resale abroad. The list included 30,000,000 lbs. of Mexican canned meat and gravy, to be sold at 15c per lb., f.a.s. gulf ports, packed in 24 or 48 20-oz. cans per case. It was reported that the government is willing to unload the canned meat and gravy at a substantial loss. The price and quantity listings announced will hold until March 1, after which listings will be made monthly. Sales will not be made to buyers using ECA dollars or other government funds.

Horsemeat Law Challenged

The Hill Packing Co. of Topeka and the Loma Food Store in San Diego, Cal., have brought suit against the California and San Diego directors of public health asking that they be enjoined from enforcing the present California law prohibiting the sale of horsemeat in sealed packages in meat markets and grocery stores. Under the law sale of the product is limited to stores handling horsemeat only.



WHEN IT'S

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Now, packers and food processors alike can take advantage of lard's natural superiority as a shortening...with assurance that *both the lard and the final baked product will stay fresh longer!* Sustane, Universal's highly purified butylated hydroxyanisole, offers unusual carry-through that means longer shelf life and better flavor control wherever Sustane-protected lard is used.

Sustane is easily and economically added by the packer and imparts no detectable color, odor or flavor. The result: a finer quality, less expensive shortening.

Sustane is now in volume production. You can start using it today!

INHIBITOR DIVISION

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INDUSTRIAL WHEELS • CASTERS • HAND TRUCKS

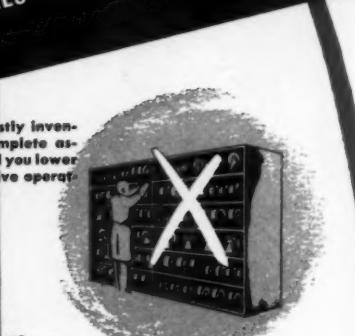
Eliminate
inventories of
assemblies
and you lower
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ating costs.

Costly inven-
tories of
complete as-
semblies
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non-productive oper-
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The AEROL Way

A small stock of interchangeable parts meets any replacement need



AEROL Products...

Save Effort

True quality and contour, tapered roller bearings, and lifetime, greater reliability.

Save Time

Power equipment tie-ups for lubrication and maintenance.

Save Weight

Aluminum alloy castings reduce dead weight resulting in greater loads at less cost per mile of operation.

Save Money

Long, trouble-free life guaranteed by superior design, materials and workmanship.

Save Floors

Greater rollability and easier swivelling means less floor repair.

Save Personnel and Equipment

Less wear and fatigue on manual equipment; better clutch wear on towing units.

NO WHEELS LOST
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PLAN FIRST U. S. WORLD TRADE FAIR IN AUGUST

The nation's first international trade fair, in which foreign producers will be allotted 70 per cent of 1,000,000 sq. ft. of exhibit space, will be held in Chicago August 7 through 19. The exposition will be carried on simultaneously in four of Chicago's display centers; the Arena, the International Amphitheater, Navy Pier and the Coliseum. Besides the general public attendance, it is estimated that 75,000 registered buyers from all over the world will visit the fair.

Exhibits have been classified generally as consumer goods and industry supplies and equipment. They have been further subdivided into 29 groups, thoroughly covering raw materials, semi-processed products and manufactured goods. Meat and canned goods are listed under the heading, "food," while food products machinery comes under "special industry machinery."

Government officials look to the fair as an opportunity for foreign nations to establish dollar-credit in this country and thus aid their own reconstruction programs. Britain has contracted for 100,000 sq. ft. of space and Czechoslovakia, 10,000. Sixteen Marshall plan countries have reportedly purchased a sizable amount of space as a unit.

Headquarters for the fair are in the Merchandise Mart, Chicago.

Wilson 1949 Year

(Continued from page 11.)

The consolidated statement of income of Wilson & Co. and earned surplus for the year ended October 29:

Net Sales	\$709,371,200
Dividends, interest on securities and miscellaneous	126,800
LESS:	
Cost of goods sold in- cluding replacement of "last-in, first-out" in- ventories but exclud- ing items below	\$637,330,127
Selling, general and ad- ministrative expns.	55,230,619
Contributions to em- ployees' retirement plan	1,083,132
Depreciation	3,106,640
Taxes (other than on income)	5,154,743
Interest and amortiza- tion of debt discount and expense on First Mortgage 3% Bonds	452,655
Other interest	686,214
Premium on First Mort- gage 3% Bonds pur- chased for sinking fund	8,565
Miscellaneous income de- ductions	2,001
Minority interest in net income of subsidiaries	48,001
Provision for taxes pay- able on income	1,783,915
	704,904,612
NET INCOME FOR THE YEAR	
	\$ 4,593,497
EARNED SURPLUS at October 30,	
1948	41,072,417
Transfer from reserve for U. S. income taxes	2,000,000
	\$ 47,665,914
DEDUCT:	
Dividends paid in cash—	
On \$4.25 preferred stock (\$4.25 per share)	\$ 966,534
On common stock (\$1.00 per share)	2,116,423
Excess of cost over re- corded value of pre- ferred stock retired	64,872
Unrealized exchange loss arising from devaluation of foreign currencies ..	752,198
	3,900,027
EARNED SURPLUS at October 30,	
1949	\$ 43,765,867

ional trade
ers will be
,000 sq. ft.
in Chicago
exposition
usly in four
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FLASHES ON SUPPLIERS

THE ATMOS CORPORATION: This Chicago firm has announced the addition of a distributor and manufacturer for the Dominion of Canada. Fort Engineering & Sales, Ltd. of 1971 Tansley, Montreal, and McGruer, Fortier, Meyers, Ltd. of the same city have been appointed in that capacity. They will design, engineer, manufacture and distribute the Atmos smokehouses and equipment. J. H. Ross is the director of Fort Engineering & Sales.

Ivan Heymanson, president of Atmos, also has announced the appointment of O. W. Lemke to the position of sales manager. Lemke was formerly connected with the Taylor Instrument Companies, Chicago.

AIR INDUCTION CORPORATION: The official name of the Air Induction Ice Bunker Corp. has been changed to the Air Induction Corporation, it was announced this week. No changes have been made with respect to the officials or ownership of this corporation. Company officials advise that several new improvements have been made this year, namely the addition of new ceiling ducting and the use of a motor assembly with considerably greater air capacity. The firm is also producing a new unit with 125-lbs. ice capacity for insulated trucks up to 150 cu. ft. capacity

H. P. SMITH PAPER CO.: The appointment of John F. Pendexter to the position of sales manager in charge of meat packer sales in the United States and Canada for this Chicago firm has been announced by George W. Ross, general sales manager. Pendexter joined the Smith organization in 1935 as an accountant and transferred to the sales division in 1936, serving as territory manager in several districts.

For the past several years he has spent most of his time selling in the meat packing industry.

THE MARLEY COMPANY, INC.: Robert L. McFadin has been named manager of the merchandising sales department and has transferred to the main offices of the company in Kansas City, Kan. For the past year he had been in charge of merchandising sales in the New York office. Prior to his connection with the Marley Company early in 1948, McFadin had been associated with the Carrier Corp. and the W. T. Grant Co. as air conditioning engineer.

O. W. LEMKE



O. W. LEMKE



PENDEXTER

Prof. Hogg's LARD SALES CLINIC

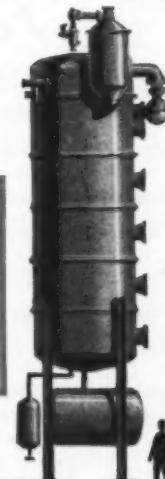


Upgrading Lard Sends Lard Sales Up

deodorizing at remarkably low operating costs.

VOTATOR engineers are intimately acquainted with the packing industry and its problems. They are exceptionally well qualified to design, engineer, and install lard-to-shortening processing systems for progressive packers.

Get together with a VOTATOR process engineer soon. Let him show you how upgrading your lard can send lard sales up . . . and up! You'll be making a practical investment for increased lard profits.



Developed
and built
by the
producers
of Votator
chilling and
plasticizing
apparatus



VOTATOR is a trade mark applying only to products of The Girdler Corporation.

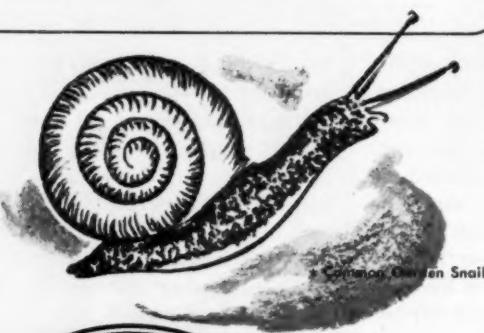
THE GIRDLER CORPORATION, VOTATOR DIVISION

LOUISVILLE 1, KENTUCKY

150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4

Twenty-two Marietta Bldg., Atlanta, Ga.

**PROTECTION
AND
Beauty**
**FOR YOUR PACKAGED
PRODUCTS**



KVP PAPERS

For The PACKING INDUSTRY

ALL meat products need wrapped PROTECTION from processing room to consumer's table.

There is a KVP wrapper or liner for every packing house product.

MANY meat products need the BEAUTY of color and design for brand identity and sales appeal.

KVP artists and KVP printers are tops in their field.

For straight protection, or for protection AND beauty, you can depend on KVP.

*The common garden snail, *Stylommatophora*, is no beauty, but his shell is tops in protection for his tender body.

**Most beautiful of all ducks is the wood duck, *Aix sponsa*, which builds its nest in hollow trees, often far from water.

**PARCHMENT
WAXED
GREASEPROOF
SPECIAL TREATED**

Plain and Printed

Kalamazoo Vegetable Parchment Company

P A R C H M E N T . M I C H I G A N

ASSOCIATED COMPANIES: KALAMAZOO VEGETABLE PARCHMENT CO., DEVON, PENNA.

KVP COMPANY OF TEXAS, HOUSTON, TEXAS

HARVEY PAPER PRODUCTS CO., STURGIS, MICHIGAN

IN CANADA: THE KVP COMPANY LIMITED, ESPANOLA, ONTARIO

APPLEFORD PAPER PRODUCTS LIMITED, HAMILTON, ONTARIO - MONTREAL, QUEBEC

Up and down the MEAT TRAIL

Byron Benson Resigns as Rath Advertising Manager

Byron G. Benson, who was with the Rath Packing Co., Waterloo, Ia., for 19 years as advertising manager, has resigned to become president of the Yeastex Co., Waterloo, which manufactures feed concentrates, formula feeds, minerals and many specialty items. For several years Benson served on the advertising and planning committee of the American Meat Institute and also on the sub-committee in charge of agency operations and creative work in connection with the Meat Educational Program.

In addition to his work with Yeastex, Benson plans to open within a few months an advertising and sales promotion agency or a consulting service for the meat packing industry, which will be known as Benson and Associates. It will serve packers in all phases of merchandising and advertising.

During the years he was with Rath, Benson developed a self-supporting advertising and merchandising program, using in many instances new procedures in the meat industry which have since become standard practice.

Prior to joining Rath he was with Jacob E. Decker & Sons, Mason City, as director of advertising and sales promotion. Here he worked out a successful merchandising program wherein the retailer would pay for all Decker advertising. Many packers were interested in the plan and the idea was copyrighted and an organization formed to offer the merchandising service to the meat industry.

About 13 years ago he was asked to form an organization to sponsor a Sunday radio church service. The organization, Christian Crusaders, had no funds or source of income. It has grown so that it now uses three radio stations in the Midwest. It buys all radio time and is entirely self-supporting.

Klein Succeeds Streckert

Carl Klein has been appointed by H. C. Bohack Co., Brooklyn, N. Y., to succeed the late Henry R. Streckert as head of the pork and tallow departments. Klein has been active in the departments for more than 18 years. He was pork plant superintendent for many years and more recently, a buyer in the meat department.

ESSKAY CHAUFFEURS ACHIEVE OUTSTANDING SAFETY RECORD



Thirty-two chauffeurs of the Wm. Schluderberg-T. J. Kurde Co., Baltimore, Md., have traveled 1,549,561 miles without an accident from September 1, 1947 to November 30, 1949. One of them, John S. Ferger, has driven a truck for 20 years without an accident and another, Griffith Windsor, for 16 years without an accident. The unusual record has earned for Esskay a Merit Award Certificate from the Baltimore Safety Council. The presentation was made January 9 in the office of Wm. F. Schluderberg, Esskay president.

In presenting the award, Col. Carey Jarman, superintendent, Maryland State Police, stated that "no subject is more important than safety on the highway. Esskay showed the way through willingness and cooperation; that is the answer." Wilmer C. Carter, a state Senator, and Jay Davidson, chairman of the commercial vehicle fleet committee of the Baltimore Safety Council, also addressed the chauffeurs.

President Schluderberg, in accepting

the award, stated: "It is an honor and privilege to accept this Merit Award Certificate on behalf of the 32 chauffeurs operating road trucks in the service of our company who are responsible for bringing this distinction to us. The fact that they have traveled more than 1,500,000 miles without an accident gives me a feeling of great pride in their accomplishment. But beyond that, I am sure each and everyone of these men has a feeling of greater satisfaction in knowing he has set a good example for the preservation of life and property on our highways."

Some of those attending the ceremony are pictured above. Left to right: Capt. W. H. Weber, Maryland State Police; Col. Jarman; John Rostmeyer, Jr., managing director, Baltimore Safety Council; Windsor; Schluderberg; Ferger; Davidson; O. W. Hubbard, Esskay traffic manager; Wendell Lockwood, field representative, Baltimore Safety Council; Karl Redden, Esskay delivery department foreman, and Senator Carter.

Personalities and Events of the Week

- The Lohrey Packing Co. of Cincinnati held a sales planning meeting recently for salesmen, out-of-town distributors, media representatives and advertising agency personnel. Talks were made by George R. Lohrey, president; Louis H. Moellering, vice president; B. G. Etheridge, sales manager; Joel Stovall, merchandising manager of Radio Cincinnati, Inc., and Vern Venaas of Station WCTS.
- Problems of organization and a progress report on the work of the activities committee of Associates Food and Container Institute were discussed with

Quartermaster General Herman Feldman in Washington recently by Harry Williams, vice president of Wilson & Co., Dr. W. R. Johnston and Dr. B. S. Clark, president of Associates Food and Container Institute.

- Thomas E. Wilson, chairman of the board, Wilson & Co., Inc., is a member of the advisory committee of the First United States International Trade Fair. Prominent Chicago business and industrial leaders make up the committee. The Fair will be held in Chicago August 7 through 19.
- Advertising plans of the Marhoefer division of the Kuhner Packing Co., Muncie, Ind., were announced by John Hartmeyer, executive vice president, at a recent dinner for 175 meat dealers from Muncie and the surrounding vicin-

Custom's
TIMELY TIPS
"CURING"

Will you agree that perfection in curing has not been attained? . . . Also, that no one knows all that can be learned about this important phase of your business? We, at Custom, do not pretend to know it all. However, our research into curing problems has enabled us to help many progressive packers. If you are not already profiting by this special service, you may be losing sales and profits. If you think there is nothing that can be done to improve your cured meats, these "Timely Tips" will not interest you. However, look out for competition: a progressive neighbor may soon give you.

In fairness to your organization and yourself . . . do you have one or several items in your line which should, but do not level with your best? Can you honestly say that every product you cure is the finest in its class being sold in your trading area? Do your sales and profits prove beyond doubt that you are getting everything possible from your present cures or methods? Will you admit there are being developed new cures and better processes you may not know about? . . . flavor accentuators also?

Could this be the reason that most of you have some fickle customers who shift to other suppliers from time to time? Would it be possible that you have the problem, often encountered, of not being able to see the forest for the trees in front of you? Do the multitude of tasks confronting you daily prevent you from attending such problems so vital to your progress and profits?

The Custom Field Man calling upon you is much more than just a salesman. He is capable of suggestions that will enable you to get the most from, and bring you up to date on your present methods of curing. Often these profitable changes are very slight. He can help you develop a special Custom made cure to lift any of your products nearer perfection if necessary. If the problem encountered is one of the few that can't be solved on the spot, it will be passed to our Research Department. Even though a great amount of work may be needed to solve your problem to your satisfaction, it won't cost you a red penny. We thrive on problems which give us ideas.

Write us for help today . . . or see the Custom Field Man on his next trip.

Custom Food Products, Inc.
701-709 N. WESTERN AVENUE
CHICAGO 12, ILLINOIS



ity. The guest speaker, Lester E. Hollo-way, Muncie mayor, stressed the value of the Kuhner Packing Co. in relation to the city. The company owns Frank and Co., Milwaukee, Wis., one of the very oldest government inspected sausage plants; the Ballard Packing Co., Marion, Ind.; the Marhoefer Packing Co. in Chicago, and the Kuhner plant.

• The St. Louis board of public service has rescinded its approval granted recently to the Krey Packing Co. to construct a stockyards in the 6500 N. Broadway area. The packer's application was reinstated on the board's docket for future consideration.

• N. B. Swift, a great grandson of Gustavus E. Swift, founder of Swift & Company, has been appointed acting manager of the Swift plant at Sioux City, Ia., while John E. Glen, general manager, is recuperating from injuries suffered in the packinghouse explosion on December 14. He will return to the Chicago plant when Glen returns.

• Milton J. Schloss, president, the E. Kahn's Sons Co., Cincinnati, has announced the appointment of Joseph C. Volz as city sales supervisor, to direct city salesmen and assist in the company's sales promotional campaigns. Volz has had a number of years experience in the retail meat trade in Cincinnati.

• Victor T. Norton, who was formerly a vice president in charge of sales of the Cudahy Packing Co., recently left the presidency of American Home Foods, Inc., to assume the position of vice president for administration of the National Broadcasting Co. He resigned from Cudahy in September 1944.

• Bilinski Sausage Mfg. Co. Inc., has been incorporated at 41 Lark St., Cohoes, N. Y., to engage in meat packing and slaughtering. Incorporators are Joseph Bilinski, Walter E. Burke and Walter Bilinski. Pennsylvania Dutch Farms, Inc., has been incorporated at 1406 E. Genesee St., Syracuse, N. Y. by Morris Berman, Max Manbeck Jr., and D. Grey Switzer. Capital stock was listed at \$20,000. Certified Meat Packers, Inc., has been incorporated at 349 E. 149th St., Bronx, N. Y. Directors are Philip Prosk, Morris J. Norwick and Evelyn Lieberman. Paul & Wormser, Inc., 39 Broadway, N. Y., has been incorporated by Samuel W. Paul, Jacob Weidenbaum and Samuel A. Fried.

• The Diamond Brokerage Co. has announced that it has moved to new and larger quarters at 833 Washington St., New York 14, telephones OREGON 5-4310-1-2; TWX: NY 1-3324. It was formerly at 162 Ft. Greene pl., Brooklyn. The company has also announced the appointment of Sidney Diamond to its staff.

• Burns & Co. Limited, Calgary, Alta., Canada, recently won a first and a second prize for outstanding quality bacon at the London Dairy Show. The firm submitted only two entries, both winning awards.

• Charles Sacha, who operated Chas. Sacha, a sausage manufacturing firm in Cleveland, for 60 years until last June

Jarvis Elected Executive

Vice President of Swift

Election of Porter M. Jarvis to the position of executive vice president of Swift & Company was announced this week by Harold H. Swift, chairman of the board. This is a new post created to provide more direct assistance to the president.



P. M. JARVIS

Jarvis became a vice president of Swift in 1941 and a year ago was elected a director. He started in the organization 23 years ago and since 1938 has served as assistant to John Holmes, president. Swift also announced this week the election of four new directors by the stockholders at the annual meeting, January 19. They are: J. F. Brandt, vice president and comptroller; Paul C. Smith, vice president in charge of beef, lamb and veal operations; George J. Stewart, vice president in charge of canned foods, margarine, refineries, storage, table-ready meats and vegetable oil buying, and W. Harold Brenton, Des Moines, Ia. farmer and banker. The new directors will fill vacancies created by the retirements of George H. Swift of Boston, M. B. Brainard of Hartford, Conn., and A. F. Hunt of Rancho Santa Fe, Calif., all of whom have long been associated with Swift. The election of Brenton increases the number of directors to twelve.

Valleydale Packers Will Enlarge Salem, Va., Plant

Lorenz Neuhoff, jr., president, Valleydale Packers, Inc., Salem, Va., has announced that the company will begin construction soon of an addition to its present plant which is expected to cost several hundred thousand dollars. The addition, two stories and basement, 108 by 134 ft., will have a floor area of 43,400 sq. ft. The basement will contain a fresh pork cooler, bacon chill room, bacon slicing department and a smoked meat cooler. On the first floor will be located a 600-cattle capacity beef carcass room, shipping department and order assembly room with a conveyor to carry products to trucks, shipping offices, sales and general office. On the second floor there will be a freezer with a ten-car-load capacity, a dry storage room and a conference room.

when he retired because of ill health, died recently. He was a native of Czechoslovakia where he was apprenticed in the sausage making trade.

• George B. Hall retired recently from Canada Packers Limited, Toronto, where he has been a member of the sales department for many years. Stan Guile,

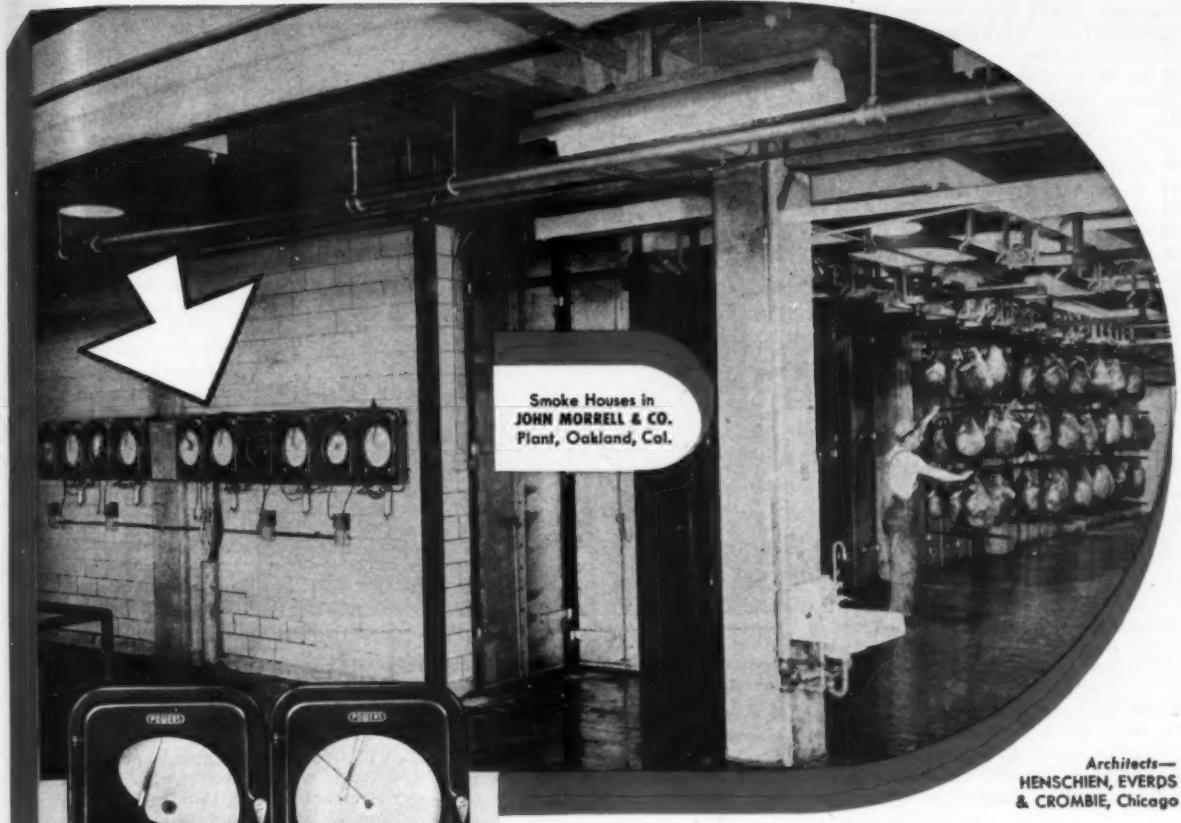
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Architects—
HENSCHIEN, EVERDS
& CROMBIE, Chicago

POWERS TIME CYCLE RECORDING REGULATOR

Used by INDUSTRIAL AIR CONDITIONING SYSTEMS, Inc., Chicago, manufacturer of the five gas fired air conditioned smoke houses shown above.



For Better Quality Products
at Lower Cost . . . Use

POWERS

Temperature • Humidity • Control

**POWERS air conditioning control
helps INCREASE PRODUCTION and
produce a MORE UNIFORM PRODUCT**

John Morrell & Co. high quality standards are rigidly maintained in their modern smoke houses. Uniform temperature, humidity and smoke penetration are assured by the large volume of air accurately controlled by Powers Equipment. Valves, dampers and static pressure regulators are pneumatically controlled by POWERS Time Cycle Recording Regulators. Records of operation are supplied on 12" recording thermometer charts.

When you want accurate control
of temperature or humidity for—

SMOKE HOUSES • COOKING VATS, RETORTS or KETTLES
DRYING, CURING or CHILLING ROOMS • SAUSAGE COOKERS
SLICING and PACKAGING ROOMS • SCALDING VATS
SAUSAGE CASING WASHING • WATER HEATERS

...phone or write our nearest office

for valuable aid in selecting the right type of control
for your requirements. There's no obligation.

The Powers Regulator Co., Offices in 50 Cities.
2725 Greenview Ave., Chicago 14, Illinois.

231 E. 46th St., New York 17, N.Y.—1808 W. Eighth
St., Los Angeles 5, Cal.—195 Spadina Ave., Toronto.
(S.H.)

manager of the Fort William branch of Canada Packers also retired recently, due to ill health.

• **H. E. Corman**, 51, chief chemist of Canada Packers Limited, died recently. He is well known in the edible fats and oils field.

• **David George Beatty**, 89, Jersey City, N. J., who had been in the wholesale meat business for many years, died recently.

• **G. R. Stokes**, Swift & Company salesman at Fort Worth since 1942, has been appointed district manager, with headquarters there. His successor is **W. J. Hubanks**.

• The Milwaukee (Wis.) Association of Hotel and Restaurant Meat Purveyors has elected the following officers for 1950: President, **Herbert Pritzlaff**; vice president, **John Michelson**; secretary-treasurer, **C. T. Bluemel**, and chairman of the board, **Lester Schmitt**.

• **George Timms**, a 50-year veteran in the packing industry, retired recently from the Cudahy Packing Co. He started in the meat business in England at the age of 12 and later came to this country and began working for Cudahy in the Boston area. At the time of his retirement he was beef sales manager at the South Chicago plant. About 60 friends and customers, including Manager **Hurwitz**, **J. J. Standard** of the district office and **J. E. Janicek** of the Chicago office, held a farewell dinner in his honor recently. Timms is being suc-



1820 SAUSAGE EQUIPMENT

This oak sausage-stuffer won first prize for the oldest piece of equipment at an auction last summer in a small Canadian village. Its owner, Ellery Brownridge, claims that the stuffer is at least 125 years old. He can trace its history back only to his great grandfather in Hornby, Ont., but knows that it came originally from England. Transparent Package Co. of Chicago bought the antique stuffer and expects to display it at an industry convention. It is pictured here with a Tee-Pak employee.

ceeded by **A. C. Harper**, formerly his assistant.

• **Arthur J. Waddell** will retire as chief engineer and master mechanic of the St. Joseph, Mo. plant of Swift & Company on February 1. At that time he will begin his duties as city building

commissioner, a newly created post.

• Following a recent survey the National Live Stock and Meat Board reported that 50 of the 63 students from 21 colleges and universities who participated in the intercollegiate meat judging contest at the International Live Stock Exposition last year have definitely planned to enter some phase of the livestock and meat industry when they graduate. At least 27 will go into farming or ranching, 18 expect to become affiliated with some phase of the meat packing business and five others will go into livestock extension.

• **John J. Kwiatsowski**, 47, who was engaged in the meat packing business in Buffalo, N. Y. for a quarter of a century, died recently. He was a member of the Greater Buffalo Meat Industry Association.

• La Empacadora, Tampico, Mexico, has been ordered by the Mexican secretary of agriculture to cease killing cattle for export unless he gives express permission in writing to do so. The action climaxed a new storm of protest by Mexico City butchers and others against the large current exports, mostly to Europe.

• Production at Swift & Company's Pittsburgh plant has reached a complete standstill as two AFL unions continue their strike. Teamsters of Local 249 have refused to handle the merchandise of the company since early in December. The union is demanding a load limit of 5,000 lbs. for a driver without a helper against the prevailing 6,500 lbs.

• About \$112,000 in cash awards will be offered at the 1950 Southwestern Exposition and Fat Stock Show to be held in Fort Worth, Tex., January 27 through February 5. Two new buildings will be used for the show this year, in addition to the six new livestock buildings that were completed in time for last year's Centennial Fat Stock Show.

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Practice before U. S. Patent Office.
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The ultimate
in high quality
seasonings and
specialties
for the
meat packing industry!

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All the piping equipment you need ...and all from one source...CRANE

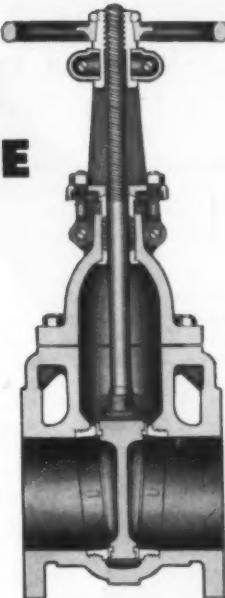
DESIGNED FOR LONGER, BETTER SERVICE

Superior design, inside and out, makes these Crane 125-Pound Wedge Gate Valves more adaptable to more services. Proper metal distribution in body and bonnet reduces weight...at no sacrifice of strength. Straight-through ports give streamline flow. Full length disc guides assure smooth and accurate seating...increase seat life by minimizing disc drag.

This unusually complete line of all-iron or brass trimmed valves includes patterns for every need: non-rising stem, O. S. & Y., quick-opening and Underwriters'. For mildly corrosive process services, they are made in nickel alloy iron with 18-8 Mo trim. Flanged or screwed ends. For complete information, see your new No. 49 Crane Catalog, p. 77.

CRANE CO., 836 S. Michigan Ave., Chicago 5, Ill.

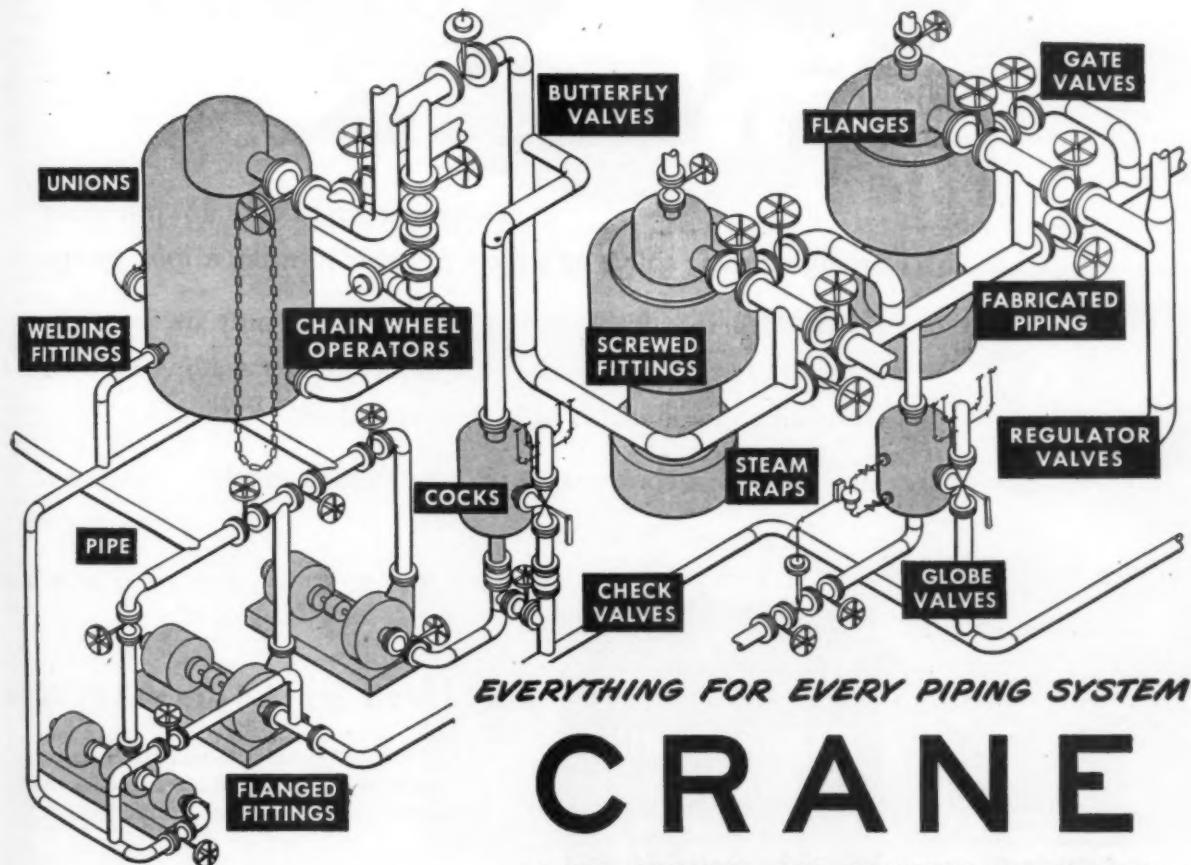
Branches and Wholesalers Serving All Industrial Areas



WORKING PRESSURES:

125 pounds steam;
200 pounds water, oil,
gas. Sizes: 2 to 48 inch.

ALL VALVES, FITTINGS, PIPE AND ACCESSORIES FOR THIS EVAPORATOR HOOKUP ARE AVAILABLE ON ONE ORDER TO CRANE



VALVES • FITTINGS • PIPE • PLUMBING AND HEATING

NUMBER TWO IN A SERIES ON THE ESSENTIALS OF GOOD PACKAGING



"design in
sales appeal"

Designing wraps does not just mean arranging some colors on a piece of paper to make it look pretty.

DANIELS wraps are created by artists who not only are top flight designers but who also have a complete understanding of merchandising requirements and sales psychology.

May we design your wrap with your sales in mind?



MULTICOLOR PRINTERS • CREATORS • DESIGNERS

There is a **DANIELS** product to fit your needs in . . .

transparent glassine
snowdrift glassine
superkleer transparent glassine
lard pak
bacon pak
ham pak
greaseproof
genuine
sylvania cellophane
special papers, printed
in sheets and rolls

Daniels
MANUFACTURING
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RHINELANDER
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preferred packaging service

SALES OFFICES: Rhinelander, Wisconsin
Chicago, Illinois . . . Philadelphia, Pennsylvania
Dayton, Ohio . . . St. Louis, Missouri . . . Dallas, Texas

SAUSAGE Production and Selling

FASTER SAUSAGE CUTTING SHAVES COSTS AND TURNS OUT PRODUCT AT LOWER TEMPERATURE

CUTTING sausage meat faster and keeping it cooler through the operations performed in the preparation room not only mean a reduction in labor and other costs per unit of product but also offer the possibility of greater yield and give the processor a wider margin of safety in avoiding certain types of sausage spoilage.

At the Lohrey Packing Co. in Cincinnati, meat preparation has been speeded up and product is turned over to the stuffers or placed in the coolers in better condition as the result of the installation of a Chop-Cut cutter (a recent development) and rearrangement of facilities.

In the rearrangement of equipment the grinder, new cutter and mixer were centralized near the source of raw material and so located that material transfer is easy and the back-tracking formerly required is no longer necessary.

Performance of the new cutting unit has been noteworthy, according to Louis Moellering, vice president of the Lohrey firm. While it was installed in double the capacity of the machine formerly employed, it has almost tripled output due to faster cutting and the shorter work cycle. Moreover, color and texture of the product were also improved, according to Moellering.

Time and temperature tests on cutting at the Lohrey plant will be of interest. The 700-lb. capacity cutter when used for braunschweiger in comparison with a 300-lb. conventional unit performed as follows:

	BOSS SILENT CUTTER	CHOP-CUT
Quantity	300 lbs.	300 lbs.
Temperature in	56 degs.	56 degs.
Temperature out	70 degs.	64 degs.
Cutting time	8 min.	5 min.

In handling a batch of meat for frankfurts the following comparative tests were made:

	BOSS SILENT CUTTER	CHOP-CUT
Quantity	230 lbs. meat & offal	460 lbs. meat & offal
	135 lbs. ice, flour & spice	270 lbs. ice, flour & spice
	365 lbs.	730 lbs.
Temperature in	58 degs.	58 degs.
Temperature out	50 degs.	32 degs.
Cutting time	13 min.	10 min.

The temperature of the meat mass at the end of 1 minute of chopping in the new type cutter was 20 degs.; 2 minutes, 25 degs.; 3 minutes, 25 degs.; 4 minutes, 26 degs.; 5 minutes, 27 degs.; 6 minutes, 28 degs.; 9 minutes, 30 degs., and 10 minutes, 32 degs. The finished product had good texture and was smooth and

bright in color. Due to the low temperature it was considered that more water and less ice could be employed with satisfactory results.

Following are comparative results in chopping out a batch of meat for leona:

	BOSS SILENT CUTTER	CHOP-CUT
Quantity	230 lbs. meat	460 lbs. meat
	10 lbs. spice	20 lbs. spice
	65 lbs. ice	130 lbs. ice
	305 lbs.	610 lbs.
Temperature in	58 degs.	58 degs.
Temperature out	48 degs.	38 degs.
Cutting time	14 min.	6 min.

Performance of the new cutter was also observed recently at the Chicago plant of the Slotkowski Sausage Co. The following data were gathered during the chopping of meat for wieners:

Beginning with a batch of 80 lbs. veal, 80 lbs. beef and 90 lbs. water and ice, the temperature reading after 1 minute was 50 degs. and after 3 minutes was down to 26 degs., the low point. After 4 minutes (temperature 32 degs.), 240 lbs. of pork, seasoning and curing materials were added with 50 lbs. of water and ice. At the end of 6 minutes the temperature was again down to 26 degs. The cutting operation was ended after 11 minutes with product temperature up to 48 degs. F. In this case the chopping time was longer than usual due to the fact that the sausage ice machine was not in service and cake ice was used.

Slotkowski's sausage maker, Otto W.

Suess, observed that meat chopped with the unit retains its natural binding quality to a high degree and that greater percentages of moisture can be added without the necessity of adding a binder. He explained that he can use a greater percentage of pork trimmings in making frankfurts since the retention of the natural binding quality of the meat, including the pork, results in a flavorful and juicy product.

The ability to chop meat without raising the temperature too high, says Leonard Slotkowski, general manager, permits the plant to use more water in lieu of ice since the basic need is for moisture rather than for refrigeration of the meat under process.

Suess commented that with wieners and other emulsion sausage it is possible to achieve a finer cut and improved texture without any danger of burning the product. Desirable emulsion is usually achieved with the product temperature under 50 degs., but if a finer texture is needed the material can be chopped to 58 degs. without danger of burning. With sausage which requires a coarser cut, such as bologna, the mixing operation is bypassed. The spices, curing ingredients and ground meats are put in the cutter, chopped as desired and stuffed out.

In chopping meats for frankfurts the plant now adds pork later in the operation since the fatty meat does not have to be chilled by ice in chopping in order to prevent burning.

According to Slotkowski officials the finer texture of the sausage meat has not increased the smokehouse shrinkage.



CHOPPING MEAT AT SLOTKOWSKI'S CHICAGO PLANT



"We are extremely enthusiastic about the CRYOVAC process,"

says SIDNEY H. RABINOWITZ

PRESIDENT OF COLONIAL PROVISION COMPANY, INC., BOSTON, MASS.

"We have tested loaves of all kinds,—hams, picnics and butts for as long as six weeks in coolers not lower than 40° F. and found no shrinking, no mold and no discoloration.

"We have had almost unbelievable results when compared to the same products packed in cellulose casings or parchment."

* * *

Thank you, Mr. Rabinowitz. Your experience has shown how the CRYOVAC process maintains quality and improves shelf life.

DEWEY AND ALMY CHEMICAL COMPANY • CAMBRIDGE 40, MASSACHUSETTS

CRY-O-RAP BAGS ARE MADE FROM A SPECIAL DEWEY AND ALMY—DOW SARAN

"The Second Skin Seals the Flavor In"

Federally Inspected Meat Output Turns Upward in First Full Week of New Year

MEAT production under federal inspection in the week ended January 14 totaled 394,000,000 lbs., the U. S. Department of Agriculture estimated this week. Slaughter increased following the short New Year's week and meat production was up 27 per cent from 310,000,000 lbs. reported for the preceding week and 6 per cent above 372,000,

week last year. Output of inspected veal in the three weeks under comparison was 12,700,000, 9,300,000 and 15,000,000 lbs., respectively.

Hog slaughter was estimated at 1,552,000 head, 27 per cent above 1,226,000 reported for the preceding week and 13 per cent above the 1,369,000 kill reported the same week in 1949. Pro-

duction of inspected lamb and mutton was 12,600,000, 10,500,000 and 13,400,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended January 14, 1950—with comparisons

Week Ended	Beef		Veal		Pork		Lamb and mutton		Total meat	
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Prod.	Prod.
Jan. 14, 1950	281	154.0	114	12.7	1,552	214.2	274	12.6	396.5	
Jan. 7, 1950	226	120.2	90	9.3	1,226	170.4	234	10.5	310.4	
Jan. 15, 1949	282	147.0	129	15.0	1,369	195.9	302	13.4	372.2	

AVERAGE WEIGHTS (LB.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per lbs.	Total
Jan. 7, 1950	.996	548	204	111	245	138	99	46	14.3	54.3
Dec. 31, 1949	.986	532	186	103	248	139	98	45	14.4	43.7
Jan. 15, 1949	.975	524	210	116	256	143	96	44	15.4	54.0

¹1950 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

000 lbs. recorded for the corresponding week last year.

Cattle slaughter of 281,000 head was 24 per cent above 226,000 reported for the preceding week but was about the same as the 282,000 kill of the corresponding week last year. Beef production of 154,000,000 lbs. compared with 120,000,000 in the preceding week and 148,000,000 in the week a year ago.

Calf slaughter was estimated at 114,000 head, compared with 90,000 for the preceding week and 129,000 in the same

duction of pork was 214,000,000 lbs., compared with 170,000,000 in the preceding week and 196,000,000 in the week last year. The week's lard production was estimated at 54,300,000 lbs., compared with 43,700,000 in the previous week and 54,000,000 processed in the corresponding week last year.

Sheep and lamb slaughter of 274,000 head compared with 234,000 head reported for the preceding week and 302,000 in the same week last year. Production of lamb and mutton for the

HEAVY HOGS CUT OUT BETTER; MEDIUMS LOSE THEIR PLUS MARGIN

(Chicago costs and credits, first three days of week.)

The average cost of hogs tested was from 4 to 19c higher, while product value of medium hogs decreased 4c, that of lightweights increased 1c and heavies increased 11c. As a consequence, cutout results were mixed and only the margin of the heavyweights improved.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

180-220 lbs.—			220-240 lbs.—			240-270 lbs.—		
Value			Value			Value		
Pct.	Price	per cwt.	Pct.	Price	per cwt.	Pct.	Price	per cwt.
live	per	per	live	per	per	live	per	per
wt.	lb.	cwt.	wt.	lb.	cwt.	wt.	lb.	cwt.
Skinned hams	12.6	41.1	\$ 5.18	\$ 7.44	12.6	40.6	\$ 5.12	\$ 7.19
Picnics	5.6	25.0	1.40	2.02	5.5	22.5	1.24	1.73
Boston butts	4.2	28.5	1.20	1.74	4.1	28.4	1.16	1.65
Loins (blade in)	10.1	33.0	3.33	4.81	9.8	31.0	3.04	4.31
Belies, S. P.	11.0	27.5	3.03	4.37	9.5	25.8	2.45	3.48
Belies, D. S.	2.1	15.5	.83	.47
Fat backs	3.2	6.5	.21	.29
Plates and jowls	2.0	9.0	.26	.38	3.0	9.0	.27	.38
Raw leaf	2.3	8.2	.19	.26	2.2	8.2	.18	.25
P. S. lard, rend. wt.	13.9	9.1	.27	.41	12.3	9.1	1.12	1.58
Spareribs	1.6	27.8	.44	.63	1.6	24.1	.38	.55
Regular trimmings	3.3	14.1	.47	.66	3.1	14.1	.44	.59
Feet, tails, etc.	2.0	8.6	.17	.25	2.0	8.6	.17	.24
Offals & misc.45	.6545	.63
Total yield & value	69.5	...	\$17.39	\$25.02	71.0	...	\$16.57	\$23.34
Per cwt.			Per cwt.			Per cwt.		
alive			alive			alive		
Cost of hogs	\$16.34		\$15.78			\$15.18		
Condemnation loss	.08		.08			.07		
Handling and overhead	.85		.74			.67		
TOTAL COST PER CWT.	\$17.27		\$24.85			\$16.60		
TOTAL VALUE	17.39		25.02			\$23.38		
Cutting margin	+\$.12		+\$.17			-\$.03		
Margin last week	+\$.30		+\$.43			+\$.08		

AMI PROVISION STOCKS

Packers reporting to the American Meat Institute on January 14 stored less pork during the first two weeks of January than they did during the previous two-week period when 54,100,000 lbs. were moved into storage. A total of 43,800,000 lbs. were placed in inventories during the first half of the month, increasing pork holdings from 368,300,000 lbs. to 412,100,000 lbs. These holdings were 19,700,000 lbs. smaller than those of a year earlier and 79,600,000 lbs. below the three-year average.

Lard stocks of 114,800,000 lbs. on January 14 were 11,700,000 lbs. larger than two weeks earlier, but were 70,400,000 lbs. less than year earlier holdings and 56,900,000 lbs. below the average for the comparable date.

Provision stocks as of January 14, 1950, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows January 14 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

	January 14 stocks as Percentages of Inventories on		
	Dec.	Jan.	1939-41
BELLIES			
Cured, D. S.	119	122	
Cured, S. P. and D. C.	94	102	117
Frozen-for-cure, D. S.	117	120	
Frozen-for-cure, S. P. & D. C.	182	98	102
Total bellies	112	112	102
HAMS			
Cured, S. P. regular	127	100	5
Cured, S. P. skinned	106	95	67
Frozen-for-cure, regular	100	67	2
Frozen-for-cure, skinned	123	99	120
Total hams	114	97	64
PICNICS			
Cured, S. P.	111	85	66
Frozen-for-cure	120	87	69
Total picnics	115	86	67
FAT BACKS, D. S. CURED	111	101	..
OTHER CURED & FROZEN			
Cured, D. S.	105	75	
Cured, S. P.	98	86	72
Frozen-for-cure, D. S.	100	61	
Frozen-for-cure, S. P.	118	105	135
Total other	115	96	150
BARDENEL PORK			
TOT. D. S. CURED ITEMS	100	66	16
TOT. S. P. & D. C. CURED	115	108	97
TOT. FROZ. FOR D. S. CURE	107	94	
TOT. S. P. & D. C. FROZEN	127	95	97
TOTAL CURED AND FROZEN			
FOR-CURE	112	97	81
FRESH FROZEN			
Loins, shoulders, butts and	117	98	92
spareribs	101	83	135
All other	110	88	107
Total	112	102	95
TOT. ALL PORK MEATS	112	95	84
RENDERED PORK FAT	130	61	9
LARD	111	62	65

*Small percentage change.

†Included with lard.

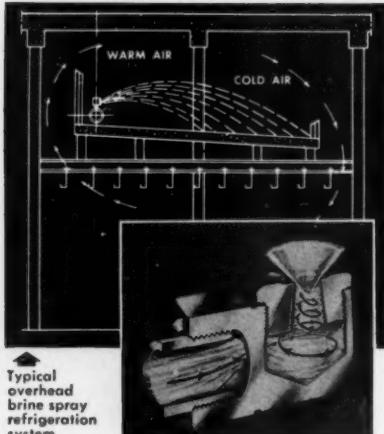
CHICAGO PROV. SHIPMENTS

Week	Previous week	Cor. wk.
Jan. 14		1949
Cured meats, pounds	19,941,000	23,599,000
Fresh meats, pounds	31,163,000	27,355,000
Lard, pounds	8,013,000	4,875,000
		4,218,000



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More Binks spray nozzles are used in the meat packing industry than all other nozzles combined... impressive and adequate proof of Binks superiority.

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Large in-Storage Pork Movement Boosts Meat Item Holdings Above 5-Year Mean

INVENTORIES of all meat items and lard and rendered pork fat were larger on January 1, 1950 than a month earlier, but, with the exception of pork, edible offal and sausage room products, they were under year earlier stocks, according to the U. S. Department of Agriculture. Current holdings of all items except pork, veal, edible offal and canned meats were also under the 1945-

772,000 lbs. in December, moving from 91,169,000 lbs. to 122,931,000 lbs. The current total, however, was 26,398,000 lbs. less than that a year earlier and also 29,467,000 lbs. smaller than the five-year average holdings of 152,398,000 lbs.

Holdings of meat items other than pork and beef totaled 130,230,000 lbs.,

U. S. COLD STORAGE STOCKS ON JANUARY 1

	Jan. 1, '50	Jan. 1, '49	Dec. 1, '49	Jan. 1, 5-yr. av. 1945-49
	pounds	pounds	pounds	pounds
Beef, frozen	110,568,000	132,926,000	79,719,000	140,541,000
Beef, in cure, cured & smoked	12,363,000	16,403,000	11,450,000	11,857,000
Total beef	122,931,000	149,329,000	91,169,000	152,398,000
Pork, frozen	244,399,000	255,484,000	98,730,000	181,413,000
Pork, dry salt in cure & cured	40,712,000	41,091,000	25,826,000	44,244,000
Pork, all other, in cure, cured & smoked	193,338,000	172,578,000	172,649,000	167,245,000
Total pork	474,477,000	499,160,000	297,345,000	382,902,000
Lard and mutton	26,209,000	16,934,000	15,202,000	15,202,000
Veal	15,782,000	21,252,000	14,412,000	15,202,000
All edible offal ¹	62,914,000	58,081,000	51,174,000	52,635,000
Canned meat and meat products	26,772,000	28,000,000	19,279,000	22,729,000
Sausage room products	11,082,000	10,863,000	10,735,000	15,006,000
Lard ²	70,165,000	112,278,000	37,792,000	91,782,000
Rendered pork fat ³	2,452,000	4,119,000	2,016,000	4,167,000

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouses. ¹Preliminary figures. ²Trimmings formerly included with offal now included with appropriate type of meat. ³Included in above figures are the following government-held stocks in cold storage outside of processors' hands as of January 1: Lard and rendered pork fat, 33,000 lbs.

49 average, but the increase in inventories of these items was sufficiently large to offset the smaller stocks of other items. Total meats in storage amounted to 731,608,000 lbs. on January 1, 1950, compared with 492,509,000 lbs. a month earlier, 762,887,000 lbs. a year earlier and the five-year average of 671,025,000 lbs.

The heavy in-storage movement of pork during December totaled 181,242,000 lbs., boosting stocks 9,294,000 lbs. over the amount held last year and 85,545,000 lbs. above the 1945-49 average. This net increase was more than two-thirds greater than average, but was about equal to the increase a year ago.

an increase of 26,095,000 lbs. over a month earlier and 4,505,000 lbs. larger than the average, but 14,175,000 lbs. below the total a year earlier. In this group of meat items, edible offal and canned meat and meat products showed the largest in-storage movement during the month, with 11,741,000 lbs. and 7,493,000 lbs., respectively, added to inventories in that period.

Although lard and rendered pork fat holdings of 72,617,000 lbs. on January 1 were almost double the amount held a month earlier, they were 43,780,000 lbs. smaller than holdings a year earlier and 23,332,000 lbs. below the five-year average for the date.

CHICAGO PROVISION STOCKS

The in-storage movement of 5,667,764 lbs. of lard at Chicago during the first two weeks of January was on a much lower level than the 27,115,518 lbs. added to inventories during the same two weeks a year earlier. As a result, current holdings of 48,271,294 lbs. were much smaller than the 81,472,885 lbs. in storage on January 15, 1949.

	Jan. 14, '50, lbs.	Dec. 30, '49, lbs.	Jan. 15, '49, lbs.
P. S. lard (a)	40,878,686	34,179,212	68,107,334
P. S. lard (b)	2,827,000	3,292,000	7,507,000
Dry rendered lard	1,333,587	1,109,072	842,681
Dry rendered lard (b)			268,000
Other lard	3,232,018	4,023,246	4,747,870
TOTAL LARD	48,271,294	42,603,530	81,472,885
D. S. Cl bellies (contract)	140,500	261,400	64,900
D. S. Cl bellies (other)	3,900,970	2,771,216	2,541,023
TOTAL D. S. CL BELLIES	4,041,370	3,032,616	2,605,923
D. S. rib bellies			...
(a) Made since October 1, 1949.			...
(b) Made previous to October 1, 1949.			...

Watch Classified page for bargains in equipment.

Canada Eases Embargo on Export of Pork Products

Canada has authorized, effective January 12, further relaxation of controls over export of pork products.

An announcement late last week by the Canadian minister of trade and commerce stated that favorable consideration will be given to applications for export licenses to the United States for all smoked pork products and certain fresh pork products: tenderloins, ribs, heads, neckbones, jowls and spareribs. On export applications to Alaska, Guam, Hawaii, Puerto Rico, Virgin Islands and Canal Zone, the same rule applies to all pork products, not just those listed. As of June 30 all export restrictions on pork and pork products will be lifted.

Applications for licenses must list each item and the tonnage of each separately. They shall be submitted in the usual way to the Export Permit Branch, Canadian Department of Trade and Commerce, Ottawa.

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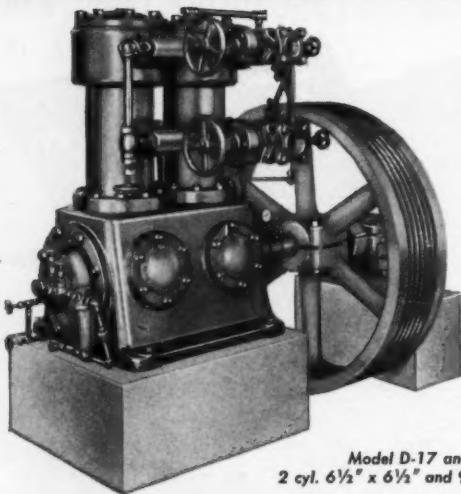


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MEAT AND SUPPLIES PRICES Chicago

WHOLESALE FRESH MEATS CARCASS BEEF

(l.c.l. prices)

Native steers—	Jan. 18, 1950
Choice, 600/800	53 @ 64
Good, 500/700	42½ @ 43½
Good, 700/900	42 @ 43½
Commercial, 500/700	39 @ 42½
Utility, 400/up	30½ @ 30½
Commercial cows, 500/800	31 @ 31½
Cuts, & Cut. cows, north.	
350/up	30 @ 30½
Bologna bulls, north.	
600/up	34½ @ 35

STEER BEEF CUTS

500/800 lb. Carcasses

(l.c.l. prices)

Choice:	
Hinds & ribs	73
Hindquarters	65 @ 70
Rounds	47 @ 45
Loins, trimmed	1.20 @ 1.25
Loins & ribs (sets)	1.12 @ 1.18
Stirloins	88
Forequarters	42 @ 44
Backs	44 @ 46
Chucks, square cut	30 @ 42
Ribs	95 @ 1.05
Briskets	40 @ 42

Good:	
Hinds & ribs	55
Hindquarters	48 @ 52
Rounds	43 @ 47
Loins, trimmed	70 @ 80
Loins & ribs (sets)	65 @ 75
Stirloins	72
Forequarters	38 @ 41
Backs	40 @ 45
Chucks, square cut	31 @ 42
Ribs	65 @ 65
Briskets	40 @ 42
Navels	16 @ 22
Plates	20 @ 22
Hind shanks	20
Fore shanks	22
Bull tenderloins, 5/up	96 @ 99
Cow tenderloins, 5/up	96 @ 99

BEEF PRODUCTS

(l.c.l. prices)

Tongues, No. 1, 2/up, fresh or frozen	23 @ 27
Tongues, No. 2, 3/up, fresh or frozen	17 @ 19
Brains	5½ @ 6
Hearts	19
Livers, selected	45 @ 46
Livers, regular	37 @ 39
Tripe, scalded	6 @ 6½
Tripe, cooked	7½ @ 7½
Kidneys	10
Lips, scalded	11
Lips, unscalded	7½ @ 8
Lungs	8
Melts	8
Udders	5½ @ 5½

BEEF HAM SETS

(l.c.l. prices)

Knuckles	46
Insides	43
Outsides	44

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	28 @ 30
Veal breads, under 6 oz.	72 @ 75
6 to 12 oz.	74 @ 76
12 oz. up	83 @ 88
Calf tongues	22 @ 23
Lamb tripe	67 @ 70
Ox tails, under ½ lb.	14 @ 21
Over ½ lb.	21 @ 22

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	46 @ 47½
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	40 @ 50½
Hams, skinned, 16/18 lbs., wrapped	44 @ 45½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	47 @ 48½
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	39 @ 41
Bacon, fancy, square cut, seedless, 12/14 lbs., wrapped	33 @ 37
Bacon, No. 1 sliced, 1-lb. open-faced layers	48 @ 45½

CALF & VEAL—HIDE OFF	
Carcass	
(l.c.l. prices)	
Choice, under 200 lbs.	47 @ 48
Good, 80/150	44 @ 47
Good, under 200 lbs.	38 @ 41
Commercial, 80/150	30 @ 33
Commercial, under 200 lbs.	
Utility, all weights	

CARCASS LAMBS

(l.c.l. prices)

Choice, 40/50	46 @ 48
Good, 40/50	44 @ 46
Commercial, all weights	38 @ 44

CARCASS MUTTON

(l.c.l. prices)

Good, 70/down	
Commercial, 70/down	
Utility, 70/down	

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.	41½ @ 42½
Pork loins, regular	
under 12 lbs.	34½ @ 35½
Pork loins, boneless	53 @ 54
Shoulders, skinned, bone in	
under 16 lbs.	29
Picnics, 4/6 lbs.	20
Picnics, 6/8 lbs.	23
Boston butts, 4/8 lbs.	30½
Boneless butts, c.t., 2/4	43 @ 43½
Tenderloins	63 @ 65
Neck bones	3½
Livers	15 @ 15½
Kidneys	9 @ 9½
Brains	12½ @ 13½
Ears	7½ @ 8
Snouts, lean in	7 @ 7½
Feet, front	6½ @ 6½

SAUSAGE MATERIALS—FRESH

(l.c.l. prices)

Pork trim, reg.	15 @ 15½
Pork trim, guar. 50% lean	16 @ 16½
Pork trim, spec.	
85% lean	23½ @ 24
Pork cheek meat, trimd.	20½ @ 21
Pork tongues	18
Bull meat, boneless	43½
Bon'la cow meat, f.c. C. O.	30½
Cow chucks, boneless	40
Beef trimmings	31½ @ 32
Beef cheek & head meat, trimd.	28 @ 28½
Shank meat	40 @ 41
Veal trimmings, bon'la	36 @ 37½

SAUSAGE CASINGS

(F. O. B. Chicago)

(l.c.l. prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1½ in.	42 @ 47
1½ in., 180 pack	42 @ 47
Domestic rounds, over 1½ in., 140 pack	48 @ 75
Export rounds, wide, over 1½ in.	1.10 @ 1.35
Export rounds, medium, 1½ in. to 1½ in.	60 @ 70
Export rounds, narrow	
1½ in. under	1.00 @ 1.10
No. 1 weasands, 24 in. up	12 @ 12
No. 1 weasands, 22 in. up	7 @ 8
No. 2 weasands	5½ @ 6
Middles, sewing, 1½ in.	1.15 @ 1.25
Middles, select, wide	
2½ in.	1.25 @ 1.40
Middles, select, extra	
2½ in. @ 2½ in.	1.45 @ 1.50
Middles, select, extra, 2½ in. & up	2.15 @ 2.40
Beef bungs, export No. 1	27 @ 30
Beef bungs, domestic	19 @ 24
Dried or salted bladders	
per piece:	
12-15 in. wide, flat	22 @ 24
10-12 in. wide, flat	11 @ 12
8-10 in. wide, flat	5 @ 7
Pork casings:	
Extra narrow, 29 mm. & 30 mm.	3.35 @ 3.45
Narrow, medium, 29½ mm.	3.35 @ 3.45
Medium, 32½ mm. mm.	2.50 @ 2.40
Spicy medium, 35@38 mm. mm.	1.65 @ 1.75
Wide, 38@43 mm. mm.	1.50 @ 1.60
Export bungs, 34 in. cut, 28	30 @ 30
Large prime bungs, 24 in. cut	17 @ 18
Medium prime bungs, 34 in. cut	14 @ 15
Small prime bungs	9 @ 10
Middles, per set, cap off	45 @ 70

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	81 @ 84
Thuringer	48 @ 51
Farmer	67
Holsteiner	67
B. C. Salami	74 @ 79
B. C. Salami, new con.	46
General style salami, ch. ch.	61
Pennetta	67
Moratella, new condition	47
Italian style bama	60
Cappicola (cooked)	66

WE HAVE MOVED . . .

to give our PHILADELPHIA staff
more room to handle your
inquiries and offerings with
ever-increasing efficiency.

PHILADELPHIA
1606 Locust Street
Philadelphia 3, Pa.
Kingsley 6-0718
Teletypewriter PH 261

KEYSTONE BROKERAGE COMPANY

BOSTON

84 State Street
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NEW YORK - JERSEY

40 Journal Square
Jersey City 6, N.J.
COlumbia 7-3170 (N.Y.)
Teletypewriter JCY 3260

CHICAGO

141 W. Jackson Blvd.
Chicago 4, Ill.
WAbash 2-8536
Teletypewriter CG 958

SAN FRANCISCO

593 Market Street
San Francisco 5, Calif.
YUkon 2-5900
Teletypewriter SF 973



NOW! AUTOMATICALLY CLEAN...
HAM BOILERS • LOAF PANS

EASILY • EFFICIENTLY • ECONOMICALLY
INDUSTRIAL'S REVOLUTIONARY NEW

MODEL HB

WASHING MACHINE

WASHES, RINSES, SANITIZES OVER 150 UNITS PER HOUR

Laborious and costly hand cleaning of meat cookery units is definitely out-dated by this time, labor and money-saving washer.

INDUSTRIAL'S MODEL HB is an automatic, high-speed washing machine and requires only a single operator to load and start. Shut-off is automatic at completion of cleaning cycle.

MODEL HB is compact—only 6'x6'7 1/4"—and is heated by steam, gas or electricity. For further information and price quotation, address . . .



INDUSTRIAL WASHING MACHINE CORP. • New Brunswick • New Jersey

ES

BS
46 @48
44 @46
38 @44
TON

AND
TS
41% @42%
34% @35%
53 @54
20%
23%
30%
43 @42%
63 @63
15 @15%
9 @6%
61/2 @6 1/2
7 1/2 @ 8
6 1/2 @ 6 1/2

ALS—

15 @15%
18 @16%
33% @34%
41 @43%
26 1/2 @27
18
43%
30%
49
81 1/2 @80%
28 @28%
10 @41%
36 1/2 @37%
Q8
anuafac-

12 @47
38 @75
1.10 @1.15
90 @70

1.00 @1.10
10 @12
7 @8
5 1/2 @6
1.15 @1.25
1.25 @1.40
1.45 @1.50

1.15 @2.40
7 @20
9 @24

22 @24
1 @12
5 @7

1.35 @3.45

1.25 @3.45
30 @2.40
.05 @1.75
.50 @1.00
8 @30

7 @19

4 @15

9 @20

5 @70

1 @84

48 @67

67 @77

4 @79

46 @67

81 @77

47 @67

60 @66

66 @66

1, 1950

SMOKE 'EM SLOW



but sell 'em fast
IN MILPRINT PACKAGES

Milprint INC.

PACKAGING MATERIALS | Printing & Lithography

GENERAL OFFICES, MILWAUKEE, WIS. • SALES OFFICES IN PRINCIPAL CITIES

Printed Cellophane,
Pliofilm, Acetate, Glassine, Plastic Films, Foils,
Folding Cartons, Lithographed Displays,
Printed Promotional Material.

Printed Transparent Cellophane

Printed PRC Tango Cellophane

Rotogravure Printed Cellophane



DOMESTIC SAUSAGE

	(l.c.l. prices)	Cwt.
Pork sausage, hog casings	30@38	
Pork sausage, bulk	31@3	
Frankfurters, sheep casings	45@46@	
Frankfurters, hog casings	44	
Frankfurters, skinless	40	
Bologna, skinless	37	
Bologna, artificial casings	38@41	
New Eng. lunch specialty	53@58	
Mincd luncheon spec. ch.	45@47	
Tongue and blood	38@40	
Blood sausage	32@39	
Sausage	34	
Polish sausage, fresh	34	
Polish sausage, smoked	42@48	

SPICES

(Basis Chgo., orig. bbls., bags, bales)	Whole	Ground	
Allspice, prime	29	33	
Resifted	31	35	
Chili powder	37		
Chili pepper	36@39		
Clove, Zanzibar	32	36	
Cardamom, unbl.	61	66	
Grains, Afr. cardam.	56	61	
Cochin			
Mace, fcy. Bands			
East Indies	1.28		
West Indies	1.19		
Mustard, flour, fcy.	80		
No. 1	26		
West India Nutmeg	49		
Paprika, Spanish	48@64		
Pepper, Cayenne	72		
Red No. 1	62		
Pepper, Packer's	1.40	1.80	
Pepper, white	2.71	2.85	
Pepper, Black	1.49	1.56	
Black Lampong.	1.49	1.56	

SEEDS AND HERBS

(l.c.l. prices)	Ground	
Caraway seed	20@25	
Cominos seed	25@31	
Mustard seed, fcy.	21	
Vel. American	19	
Marjoram, Chilean	67@74	
Oregano	21@25	
Coriander, Morocco	32@32 ¹ / ₂	
Natural No. 1	18@21	
Marjoram, French	70@76	
Sage Dalmatian		
No. 1	1.09	1.15

PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles	San Francisco	No. Portland	
January 17	January 17	January 17	
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$44.00@45.00	\$42.00@43.00	
500-600 lbs.	43.00@44.00	42.00@43.00	
Commercial:			
400-600 lbs.	39.00@41.00	40.00@42.00	39.00@41.00
Utility:			
400-600 lbs.	35.00@37.10	34.00@38.00	35.00@37.00
COW:			
Commercial, all wts.	34.00@36.00	34.00@38.00	37.00@38.00
Cutter, all wts.	31.00@32.00	28.00@30.00	32.00@34.00
FRESH CALF: (Skin-Off)			
Choice:			
200 lbs. down			
Good:			
200 lbs. down	44.00@48.00	44.00@46.00	42.00@45.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.	45.00@48.00	44.00@45.00	
50-60 lbs.	42.00@45.00	43.00@44.00	
Good:			
40-50 lbs.	46.00@47.00	45.00@48.00	44.00@45.00
50-60 lbs.	46.00@47.00	42.00@45.00	43.00@44.00
Commercial, all wts.	44.00@46.00	40.00@45.00	39.00@41.00
Utility, all wts.	41.00@42.00	36.00@40.00	36.00@38.00
MUTTON (ewe):			
Good, 75 lbs. dn.	26.00@29.00	24.00@26.00	
Commercial, 75 lbs. dn.	24.00@26.00	22.00@23.00	
FRESH PORK CARCASSES: (Packer Style)			
(Shipper Style)			
80-120 lbs.	27.00@28.00	26.00@27.00	
120-137 lbs.	26.00@27.00	27.00@29.00	
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	39.00@42.00	44.00@48.00	42.00@46.00
10-12 lbs.	39.00@42.00	42.00@44.00	42.00@46.00
12-16 lbs.	38.00@40.00	40.00@42.00	40.00@42.00
PICNICS:			
4-8 lbs.		28.00@32.00	
PORK CUTS NO. 1:			
HAM, Skinned:			
(Smoked)			
12-16 lbs.	52.00@54.00	50.00@54.00	
16-20 lbs.	50.00@52.00	50.00@52.00	
BACON "Dry Cure" No. 1:			
8 lbs.	35.00@44.00	46.00@48.00	47.00@51.00
8-10 lbs.	34.00@43.00	44.00@46.00	45.00@46.00
10-12 lbs.	34.00@43.00		45.00@46.00
LARD, Refined:			
Tierces	12.50@13.00		
50 lb. cartons & cans	13.00@14.00	15.00@15.50	
1 lb. cartons	14.00@15.00	15.50@16.00	15.00@16.50

MAX J. SALZMAN

2618 W. MADISON ST., CHICAGO 12, ILL.
Sacramento 2-4800 • Cable Address: NATSAL

SAUSAGE CASINGS

CHICAGO PROVISION MARKETS

CASH PRICES

From The National Provisioner Daily Market Service

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, JANUARY 19, 1950

REGULAR HAMS

Fresh or Frozen

S.P.

8-10 39¹/₂ n

10-12 39¹/₂ n

12-14 39¹/₂ n

14-16 38¹/₂ n

Per ton

Granulated \$19.80

Medium 25.80

Rock, bulk, 40 ton cars.

Detroit 10.90

Sugar, 96 basis, f.o.b.

New Orleans 5.75

Standard gran., f.o.b.

refiners (2%) 8.05

Packers' curling sugar, 250 lb.

bags, f.o.b. Reserve, La.

less 2% 7.60

Dextrose, per cwt.

in paper bags, Chicago 7.20

SEEDS AND HERBS

Fresh or Frozen

S.P.

8-10 39¹/₂ n

10-12 39¹/₂ n

12-14 39¹/₂ n

14-16 38¹/₂ n

16-18 38¹/₂ n

18-20 36¹/₂ n

20-22 34¹/₂ n

22-24 36¹/₂ n

24-26 36

25-30 32

25-up, No. 2's 31¹/₂ n

Inc. 31@31¹/₂ n

SKINNED HAMS

Fresh or Frozen

S.P.

10-12 42

12-14 41¹/₂ n

14-16 41

16-18 41¹/₂ n

18-20 41¹/₂ n

20-25 41¹/₂ n

25-30 41¹/₂ n

30-35 41¹/₂ n

35-40 41¹/₂ n

40-50 41¹/₂ n

SKINNED HAMS

Fresh or Frozen

S.P.

10-12 42

12-14 41¹/₂ n

14-16 41¹/₂ n

16-18 41¹/₂ n

18-20 41¹/₂ n

20-25 41¹/₂ n

25-30 41¹/₂ n

30-35 41¹/₂ n

35-40 41¹/₂ n

40-50 41¹/₂ n

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10-12 42

12-14 41¹/₂ n

14-16 41¹/₂ n

16-18 41¹/₂ n

18-20 41¹/₂ n

20-25 41¹/₂ n

25-30 41¹/₂ n

30-35 41¹/₂ n

35-40 41¹/₂ n

40-50 41¹/₂ n

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20-25 41¹/₂ n

25-30 41¹/₂ n

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35-40 41¹/₂ n

40-50 41¹/₂ n

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12-14 41¹/₂ n

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18-20 41¹/₂ n

20-25 41¹/₂ n

25-30 41¹/₂ n

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20-25 41¹/₂ n

25-30 41¹/₂ n

30-35 41¹/₂ n

35-40 41¹/₂ n

40-50 41¹/₂ n

SKINNED HAMS

Fresh or Frozen

S.P.

10-12 42

12-14 41¹/₂ n

14-16 41¹/₂ n

16-18 41¹/₂ n

18-20 41¹/₂ n

20-25 41¹/₂ n

25-30 41¹/₂ n

30-35 41¹/₂ n

35-40 41¹/₂ n

40-50 41¹/₂ n

SKINNED HAMS

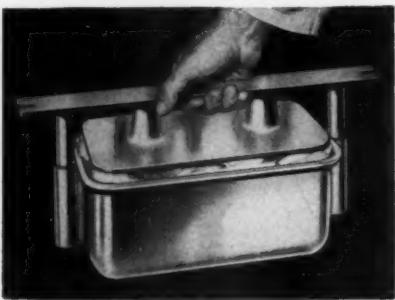
Fresh or Frozen

S.P.

10-12 42

12-14 41¹/₂ n

14-16 41¹/₂ n



Here's why you get increased production with the quick-easy working efficiency of

HOY HAM MOLDS

These molds are the simplest, most effective units ever designed. Anyone can operate them and turn out a perfect product every time. Just try one. See for yourself—in your own plant—how they step up production and give you all these "plus values" at the same time:

- **UNIFORM QUALITY** and appearance. Special springs allow 2 1/4" follow-through to match cooking shrinkage.
- **NO RE-PRESSING** because of the scientifically designed, non-lifting cover construction.
- **EASY CLEANING** because the stainless steel mold and its cover are one-piece seamless units.
- **LONG LIFE** in strenuous, year after year production has made them the first choice in the packing industry.

Write for full details . . . or a trial mold!

THE HOY EQUIPMENT CO.

3875 North Teutonia Avenue
MILWAUKEE 6, WISCONSIN



Nitrite of Soda U. S. P.

SOLVAY SALES DIVISION
ALLIED CHEMICAL & DYE CORPORATION
40 Rector Street, New York 6, N. Y.

MANUFACTURERS & WHOLESALERS: IT PAYS TO USE...



PAMPA BRAND CORNED BEEF is chock full of solid beef!
No. 1 Quality. B.A.I. Inspected at Port of Entry. Priced right!

12 — 6 lb. sterile tins to the case

IMMEDIATE DELIVERIES from our WAREHOUSES in
NEW YORK • CHICAGO • BOSTON

Write for prices

ARTHUR L. PEIRSON, INC.

Importers of PAMPA BRAND CORNED BEEF
Suppliers to Manufacturers, Wholesalers, Institutions, Exporters
189 Chrystie St., New York 2, N. Y.

MARKET PRICES *New York*

WHOLESALE FRESH MEATS

CARCASS BEEF

(i.e.l. prices) Jan. 18, 1950

per lb.

City

Choice 52 1/4 @ 61 1/4
Good 43 1/2 @ 52
Commercial 39 1/4 @ 44 1/2
Canner & cutter 31 @ 37 1/2
Bologna bulls 36 1/2 @ 34 1/2

BEEF CUTS

(i.e.l. prices)

Choice:
Rinds & ribs 65 @ 70
Rounds, N. Y. flank off 48 @ 50
Hips, full 65 @ 68
Top sirloins 60 @ 63
Short loins, untrimmed 1 15 @ 1.25
Chucks, non-kosher 40 @ 43
Ribs, 30/40 lbs. 94 @ 1.02
Good:
Rinds & ribs 51 @ 58
Rounds, N. Y. flank off 45 @ 47
Hips, full 55 @ 62
Top sirloins 58 @ 65
Short loins, untrimmed 70 @ 84
Chucks, non-kosher 37 @ 39
Ribs, 30/40 lbs. 60 @ 72
Briskets 36 @ 40
Flanks 16 @ 18

FRESH PORK CUTS

(i.e.l. prices)

Western
Hams, regular, 1/4 down 40% @ 41
Hams, skinned, 1/4 down 43 1/2 @ 43 1/2
Picnics, 4/8 lbs. 25%
Bellies, sq. cut, seedless, 8/12 lbs. 28% @ 30
Pork loins, 12' down 35% @ 37
Boston butts, 4/8 lbs. 30 @ 33
Spareribs, 3' down 30 @ 32
Pork trim., regular 16 @ 16 1/2
Pork trim., ex. lean, 95% 42 @ 44
City
Hams, regular, 1/4 down 43 @ 45
Hams, skinned, 1/4 down 42 @ 46
Shoulders, N. Y., 12' down 30 @ 32
Picnics, 4/8 lbs. 28 @ 30
Boston butts, 4/8 lbs. 34 @ 37
Pork loins, 12' down 37 @ 40
Spareribs, 3' down 33 @ 36
Pork trim., regular 15 @ 17

FANCY MEATS

(i.e.l. prices)

veal breeds, under 6 oz. 65
6 to 12 oz. 80
12 oz. up 1.00
Beef kidneys 30
Beef livers, selected 78
Lamb fries 55
Oxtails, under 1/2 lb. 16
Oxtails, over 1/2 lb. 33

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JANUARY 18, 1950

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:
350-500 lbs. None
500-600 lbs. None
600-700 lbs. \$52.00-56.00
700-800 lbs. 54.00-57.00
Good:
350-500 lbs. None
500-600 lbs. 42.50-46.00
600-700 lbs. 42.00-46.50
700-800 lbs. 42.00-46.50
Commercial:
350-600 lbs. 35.00-41.00
600-700 lbs. 35.00-41.00
Utility:
350-600 lbs. 32.00-34.00

COW:

Commercial, all wts. 30.00-33.00
Utility, all wts. 30.00-31.00
Cutter, all wts. None
Canner, all wts. None

VEAL—SKIN OFF:

Choice:
80-110 lbs. 49.00-53.00
110-150 lbs. 49.00-53.00
Good:
50-80 lbs. None
80-110 lbs. 46.00-50.00
110-150 lbs. 46.00-49.00

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in
100 to 130 lbs. 26 @ 27
137 to 153 lbs. 26 @ 27
154 to 171 lbs. 26 @ 27
172 to 188 lbs. 26 @ 27

LAMBS

(i.e.l. prices)

Choice lambs 43 @ 54
Good lambs 42 @ 52
Legs, gd. & ch. 52 @ 58
Hindsaddles, gd. & ch. 54 @ 62
Loins, gd. & ch. 58 @ 65

MUTTON

(i.e.l. prices)

Good, under 70 lbs. 27 @ 29
Comm., under 70 lbs. 25 @ 27

VEAL—SKIN OFF

(i.e.l. prices)

Western
Choice carcass 49 @ 53
Good carcass 46 @ 50
Commercial carcass 33 @ 45
Utility 28 @ 34

BUTCHERS' FAT

(i.e.l. prices)

Shop fat 2
Breast fat 2 1/2
Edible suet 3
Inedible suet 3

CALIFORNIA KILL

State-inspected slaughter of livestock for the month of December 1949 was reported as shown in the following table.

No.

Cattle 21,407
Calves 18,895
Hogs 23,381
Sheep 13,933

Production for December was as follows:

Lbs.

Sausage 2,864,028
Pork and beef 7,076,005
Lard and substitutes 416,080
Total 10,357,113

As of December 31, California had 105 meat inspectors. Plants under state inspection totaled 284, and plants under state approved municipal inspection totaled 100.

The Meat Truck That is Tops in Popularity



Our No. 50 Sausage Meat Truck is by far the most popular and is adaptable to many uses in the plant . . . prompt delivery.

SPECIFICATIONS

	SIZE 1	SIZE 2	SIZE 3
Overall length	63"	57"	51"
Overall width	34"	34"	34"
Inside length, top	60"	54"	48"
Inside width, top	26"	26"	26"
Inside depth	16 1/4"	16 1/4"	16 1/4"

ALL SIZES SAME PRICE F.O.B. ILL.

GALVANIZED BODY Neotred Roller Bearing Wheels \$70.00
STAINLESS STEEL 14 ga. Neotred Roller Bearing Wheels \$159.00

E. G. JAMES CO.
316 S. LA SALLE STREET • CHICAGO 4, ILL.

Telephone: HA rrison 7-9062

Draws

HOG HAIRS OUT BY THE ROOTS

Like A

MAGNET!

Cuts Labor Costs

During Slaughter Season!



TRY IT AT OUR RISK!

Old Baldy is Sold with an Ironclad Guarantee!

COME TO HEADQUARTERS FOR DEHAIRING HELPS!

Scrape hogs the easy way! Amazing OLD BALDY HOG SCALD cuts scraping time to less than half! It forces its way right down alongside the roots, loosening the entire hair. Scraping removes every trace. OLD BALDY produces a beautifully finished carcass, clean, but not slimy.

KOCH SUPPLY CO.

20TH & McGEE ST., KANSAS CITY 8, MO.

Gentlemen:

Send me _____ pounds of OLD BALDY at the price indicated. I will use it according to directions. If it does not prove satisfactory, you are to refund the entire purchase price or cancel the charge.

NAME _____

FIRM _____

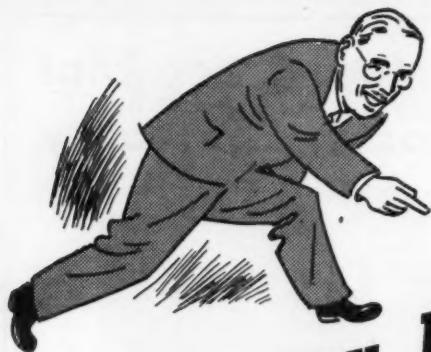
ADDRESS _____

CITY _____

PRICES

10 lb. ctn.	
per lb.	37¢
50 lb. drum	
per lb.	34¢
100 lb. drum	
per lb.	33¢
300 lb. bbl.	
per lb.	32¢

Prices F.O.B.
Kansas City
Write for Contract
Prices on Larger
Quantities



He's my INVENTORY SPECIALIST!



Everyone in our plant was busy a few weeks ago taking inventory of our raw materials and merchandise. Suddenly it occurred to me that we ought to take an inventory of our Crackling Department. It's not only important for us to know what equipment we have but how efficient it operates and produces cracklings! We needed an expert qualified to judge our operation . . . and, therefore, called in the Anderson Engineer who knows what other plants do with the same type equipment. The Anderson Engineer inventoried our Crackling Department, and we've put into effect some mighty important changes that are going to improve our crackling production in 1950!

The Anderson Engineer in your area will be glad to help you review your crackling operation. He is a specialist in judging the quality of pressed cracklings . . . the arrangement of your plant layout . . . and other matters pertaining to efficient crackling operation. He may be able to suggest new equipment or a change of process that will result in *better crackling production in 1950*. Write today, and we'll have an Anderson Engineer call.

THE V. D. ANDERSON COMPANY
1965 West 96th Street • Cleveland 2, Ohio

**Only ANDERSON
makes EXPELLERS***

*Exclusive Trade Mark Reg. in U.S. Pat. Off. and in Foreign Countries



BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

Thursday, January 19, 1950.

After the turnaround in the tallow and grease markets late last week the situation deteriorated further during the current period and prices were lower. Trade was generally rather inactive.

Sentiment was divided early in the week on the market outlook. A few cars of special moved at 6½c, or ¼c off. Bids at ¼c below last sales resulted in the transfer of a few tanks on the following basis: fancy, 6½c; prime, 6½c; choice white grease at 6½c, delivered. After buyers had obtained a few tanks of choice white at 6½c and yellow at 5¾c on Tuesday the bids were withdrawn and the market was dull.

At midweek some interest was shown in choice white grease at 6½c. The market broke fractionally lower and a few cars each of fancy, prime and special moved at 6½c, 6¾c and 6½c, all delivered basis. A car of choice white sold at 6½c, f.o.b. Chicago, and other sales of the same were made at 6½c, Chicago.

The East reported a quiet market with buyers showing caution and little actual buying interest. Last reports from the West Coast called the market nominal at 6½c for fancy, 6c for prime, special, 5¾c; yellow grease, 4¾c at 5c.

There were offerings at the list on Thursday but buyers had adopted a standoff attitude. There was an unconfirmed report that fancy had moved fractionally lower.

TALLOWS: Edible tallow was quoted Thursday at 7½c nominal; fancy, 6½c; choice, 6½c nominal; prime, 6¾c; special, 6¾c; No. 1, 5¾c nominal; No. 3, 5½c nominal, and No. 2, 5½c nominal.

GREASES: Choice white grease was quoted Thursday at 6% at 6½c; A-white, 6½c nominal; B-white, 5¾c nominal; yellow, 5¾c nominal; house, 5½c nominal; brown (50 acid), 4¾c nominal, and brown (25 acid), 5c nominal.

1949 Packinghouse Products Shipments To-From Chicago

The Chicago Board of Trade has reported total 1949 shipments of the following commodities from Chicago: Cured meats and other packinghouse products, 1,066,439,000 lbs.; fresh meats (all kinds), 1,854,198,000 lbs.; lard, 353,358,000 lbs.; lard (compounds), 32,725,000 lbs., and cottonseed oil, 9,342,000 lbs.

Receipts of the same items in 1949 were: Cured meats and other packinghouse products, 506,967,000 lbs.; fresh meats (all kinds), 2,221,692,000 lbs.; lard, 272,448,000 lbs.; lard (compounds), 23,410,000 lbs., and cottonseed oil, 167,518,000 lbs.

BY-PRODUCTS MARKETS

(Chicago, Thursday, January 19, 1950.)

Blood

Unit
Ammonia

Unground, per unit of ammonia..... \$7.50@7.75

Digester Feed Tankage Materials

Wet rendered, unground, loose
Low test \$9.25@9.50
High test 8.50@8.75
Liquid stick tank cars 2.75@3.00

Packinghouse Feeds

Carlots,
per ton

50% meat and bone scraps, bulk... \$105.00
55% meat scraps, bulk 112.00@115.50
50% feeding tankage, with bone,
bulk 98.00
60% digester tankage, bulk 115.00@120.00
80% blood meal, bagged 1.50@ 1.60
65% special steamed bone meal,
bagged 80.00

Fertilizer Materials

Per ton

High grade tankage, ground
10@11% ammonia \$ 6.50
Bone tankage, unground, per ton 37.50@40.00
Hoof meal, per unit ammonia 7.25

Dry Rendered Tankage

Per unit
Protein

Cake \$1.85
Expeller * 1.85

Gelatine and Glue Stocks

Per cwt.

Calf trimmings (limed) \$1.75@2.00
Hide trimmings (green, salted) 1.50
Skins and pizzles (green, salted) 1.50
Cattle jaws, skulls and knuckles 60.00@65.00
Pig skin scraps and trim, per lb. 5½

Animal Hair

Per ton

Winter coil dried, per ton \$100.00@105.00
Summer coil dried, per ton 65.00@ 70.00
Cattle switches 5@6
Winter processed, gray, lb. 12
Summer processed, gray, lb. 12

*Quoted delivered basis.

EASTERN FERTILIZER MARKET

New York, January 19, 1950.

Cracklings declined 10c per unit to \$1.90, f.o.b. eastern points, due to lack of demand for meat scraps.

A number of cars of wet rendered tankage sold at \$8.00 per unit of ammonia, f.o.b. eastern points.

With the Potash strike still on, fertilizer manufacturers are faced with a critical shortage of this material.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$48.00
Blood, dried 16% per unit of ammonia.....	8.25
Unground fish scrap, dried, 60% protein, nominal f.o.b.	
Fish Factory, per unit.....	2.70
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	48.00
in 100-lb. bags.....	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk.....	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia.....	8.00

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.....	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works.....	65.00
Superphosphate, bulk, f.o.b. Baltimore, 15% per unit.....	.76

Dry Rendered Tankage

40/50% protein, unground, per unit of protein.....	\$1.90
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NOVEMBER ANIMAL FATS

November factory production of animal fats has been reported by the U. S. Department of Commerce, in pounds, as follows (with the comparative October figures in parentheses): Lard*, rendered, 225,000,000 (180,000,000), refined, 148,000,000 (115,000,000); tallow, edible, 8,365,000 (8,342,000), edible, refined, 1,182,000 (874,000); tallow, inedible, 104,408,000 (99,786,000), inedible, refined, 28,599,000 (29,944,000); grease other than wool, 54,081,000 (47,293,000); wool grease, 780,000 (817,000); neatsfoot oil, 236,000 (190,000).

Factory consumption on the same basis was: Lard, refined, 3,633,000 (2,835,000); tallow, edible, 4,082,000 (3,202,000), edible, refined, 1,185,000 (1,000,000); tallow, inedible, 102,276,000 (113,992,000), inedible, refined, 24,746,000 (29,280,000); grease other than wool, 42,911,000 (42,016,000); neatsfoot oil, 269,000 (325,000).

Warehouse stocks at the close of November, compared with October 31 stocks, were: Lard, rendered, 48,292,000 (41,268,000), refined, 24,046,000 (19,273,000); tallow, edible, 4,859,000 (5,727,000), edible, refined, 625,000 (523,000); tallow, inedible, 197,195,000 (193,121,000), inedible, refined, 28,398,000 (26,747,000); grease, other than wool, 111,657,000 (115,931,000); wool grease†, 755,000 (546,000); neatsfoot oil, 849,000 (846,000).

*Refined lard production data represents federally inspected lard. †Held by wool scourers.

CANADA USING 8.5 LBS. OF OLEO PER PERSON PER YEAR

Since the validation of the manufacture and sale of margarine in Canada, in December 1948, per capita consumption has grown to 8.5 lbs., which is larger than the estimated 5.7 lbs. per capita consumed in the United States during 1949, according to the Office of Foreign Agricultural Relations of the USDA. The sale is still banned in the provinces of Quebec and Prince Edward Island. Butter consumption has declined somewhat.

Margarine still may not be imported into Canada although the ingredients may and practically all of the raw material used in this new industry are imported, mostly from the United States. There are no taxes on margarine except for nominal license fees required from manufacturers and wholesalers but not from dealers.

The ANNUAL MEAT PACKERS GUIDE is a must reference book for executives in the industry. Is a copy available to you and do you use it?

VEGETABLE OILS

Thursday, January 19, 1950.

The crude vegetable oil markets were generally steady to firm this week. Although offerings of several of the oils were thin, and trade was not extensive, a good volume of business was done in cottonseed oil. Passage of the bill repealing federal taxes on oleomargarine was regarded as helpful and prices advanced on Thursday following release of the news.

Edible oils appear to be in a strong position with some indications that supplies will not increase materially until prices are higher. Good oils are scarce and an unusually large percentage of the total output was produced early in the season.

CORN OIL: After selling early in the week at 11 1/4c, trade dried up temporar-

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	11pd
Southeast	11n
Texas	10 1/2pd
Corn oil, in tanks, f.o.b. mills	12pd
Soybean oil, in tanks, f.o.b. mills,	
Midwest	10 1/2pd
Peanut oil, f.o.b. Southern Mills	13@13 1/2n
Coconut oil, Pacific Coast	14 1/2@14 1/2n
Cottonseed foots	
Midwest and West Coast	1b
East	1b

OLEOMARGARINE

Prices f.o.b. Chicago	
White domestic vegetable	24@25
White animal fat	24@25
Milk churned pastry	22
Water churned pastry	21



C-D TRIUMPH PLATES give you more advantages and cost-cutting features than any other plate on the market. They are reversible, thus giving you the equivalent of two plates . . . but for the price of one! They cut more meat and cut it better . . . and they out-wear other plates 4 to 1. C-D TRIUMPH PLATES eliminate unnecessary expenses of regrinding and replacement.



Write today for your free copy of "Sausage Grinding Pointers."

ily but was resumed at midweek with some business at 11 1/4c and then above the 12c level. Thursday's price of 12c was 1/4c over last week.

SOYBEAN OIL: The crude market was generally firm with good buying interest. Closing of some oil plants has given the market a strong tone with regard to supplies. At midweek there was a fair volume of trade at 1 1/4c higher prices; January and March sold at 10 1/4c and April-June was called 10 1/2c. Thursday's quotation was 10 1/4c paid, or 1/4c over a week earlier.

PEANUT OIL: Early in the week there were unconfirmed reports of trading at 13c and 13 1/4c; some product sold at the latter price and at midweek the market moved up to 13 1/2c in the Southeast. On Thursday oil was called 13@13 1/4c nominal, or slightly above a week earlier.

COCONUT OIL: The market had a stronger tone and January oil was offered at 14 1/4c and February was pegged at 14c. On Thursday coconut oil was quoted at 14 1/4@14 1/2c nominal, or about 1/4c advance over a week earlier.

COTTONSEED OIL: Trading was slow and light early in the week but gradually improved and there was fair business on Tuesday and good volume at midweek. Prices did not show much change. On Thursday, Valley was quoted at 11c paid; Southeast at 11c nominal, and Texas at 10 1/4c bid and 11c asked.

The closing N. Y. futures quotations

for the first four days of the week were as follows:

MONDAY, JANUARY 16, 1950

	Open	High	Low	Close	Pr. ch.
Mar.	13.20	13.20	13.07	*13.13	13.10
May	13.12	13.14	13.01	13.09	13.06
July	13.11	13.17	13.05	13.11	13.06
Sept.	*13.01	13.09	12.98	13.04	13.07
Oct.	*12.70	12.82	12.76	*12.80	12.75
Dec.	*12.66	12.72	12.64	12.77	12.62
Jan.	*12.50	12.50	12.50	*12.60	12.60

Total sales: 194 contracts.

TUESDAY, JANUARY 17, 1950

	Open	High	Low	Close	Pr. ch.
Mar.	13.15	13.34	13.05	*13.21	13.18
May	13.05	13.29	13.01	13.19	13.06
July	13.04	13.30	13.04	13.16	13.16
Sept.	12.97	13.23	12.95	*13.11	13.04
Oct.	*12.65	12.97	12.88	12.88	12.80
Dec.	*12.59	12.80	12.80	12.80	12.75
Jan.	*12.50	12.50	12.50	*12.75	12.60

Total sales: 326 contracts.

WEDNESDAY, JANUARY 18, 1950

	Open	High	Low	Close	Pr. ch.
Mar.	13.32	13.35	13.07	13.07	13.21
May	13.25	13.30	13.10	13.12	13.19
July	13.30	13.32	13.11	13.12	13.16
Sept.	13.22	13.28	13.08	13.09	13.11
Oct.	12.90	12.95	12.88	*12.81	12.81
Dec.	*12.75	12.85	12.68	12.68	12.80
Jan.	*12.75	12.75	12.75	*12.65	12.65

Total sales: 286 contracts.

THURSDAY, JANUARY 19, 1950

	Open	High	Low	Close	Pr. ch.
Mar.	13.30	13.25	13.02	13.13	13.07
May	13.21	13.21	13.00	*13.10	13.12
July	13.20	13.20	13.00	13.09	13.12
Sept.	13.19	13.18	12.95	12.95	13.07
Oct.	*12.70	12.80	12.70	*12.80	12.81
Dec.	*12.60	12.60	12.60	*12.65	12.65
Jan.	*12.60	12.60	12.60	*12.65	12.65

Total sales: 333 contracts.

*Bid. †Nominal.

VEGETABLE OILS PRODUCTION

November factory production of vegetable oils, in pounds (with corresponding October figures in parentheses), included: Cottonseed, crude, 252,640,000 (242,687,000), refined, 188,938,000 (178,666,000); peanut, crude, 30,566,000 (22,167,000), refined, 14,722,000 (10,618,000); corn, crude, 19,116,000 (21,164,000), refined, 18,638,000 (15,569,000); soybean, crude, 165,473,000 (172,491,000), refined, 133,442,000 (125,902,000); coconut, crude, 55,482,000 (58,979,000), refined, 25,363,000 (29,169,000).

Factory consumption was: Cottonseed, crude, 206,672,000 (191,572,000), refined, 144,799,000 (129,424,000); peanut, crude, 15,318,000 (11,152,000), refined, 9,557,000 (6,262,000); corn, crude, 20,064,000 (17,109,000), refined, 15,020,000 (12,593,000); soybean, crude, 145,477,000 (136,426,000), refined, 129,801,000 (119,778,000); coconut, crude, 48,532,000 (55,248,000), refined, 23,287,000 (25,914,000).

November 30 factory and warehouse stocks, compared with October 31, were as follows: Cottonseed, crude, 162,355,000 (123,462,000), refined, 174,981,000 (125,176,000); peanut, crude, 11,992,000 (8,434,000), refined, 4,809,000 (3,002,000); corn, crude, 12,278,000 (12,675,000), refined, 4,465,000 (3,382,000); soybean, crude, 69,405,000 (67,314,000), refined, 57,976,000 (55,410,000); coconut, crude, 134,570,000 (112,977,000), refined, 8,676,000 (8,283,000).

IMPROVED OLEIC ACID

In the annual summary of the work of the U. S. Department of Agriculture's Bureau of Agricultural and Industrial Chemistry, released this week, it was reported that an improved oleic acid produced from inedible animal fats is under evaluation by industry.

C-D TRIUMPH PLATES

GUARANTEED

TO STAY SHARP
FOR 5 FULL YEARS!

Will outlast other plates four to one!

C-D TRIUMPH PLATES have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller establishments all over the United States and in foreign countries throughout the world.

Available in a wide range of sizes and styles including solid one-piece plates for every known make of grinder. C-D TRIUMPH PLATES are known the meat packing world over for their superiority.

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EST. 1925

T H E S P E C I A L T Y

M F R S . S A L E S C O .

2021 GRACE STREET • CHICAGO 18, ILL.

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HIDES AND SKINS

All classifications of heavy hides lower—Active trading at lower prices attributed to poorer quality hides in line with trade expectations—Colorados, butts and bulls \$1 lower—Small packer sales made on wide range.

Chicago

PACKER HIDES: On Friday of last week, 3,600 heavy native cows sold at 20c, Chicago basis, and this transaction which was $\frac{1}{2}$ c lower than the last reported sale, indicated somewhat the trend that was to develop in the market.

In the early part of the week, narrowing of tanner interest and numerous offerings by packers gave the hide market a weak undertone. About midweek sales at fractionally lower prices touched off a selling wave that resulted in declines of from 50c to \$1 in nearly all the heavier hide classifications.

The decline was anticipated in part because of the seasonal trend; however, packers were somewhat surprised by the lack of tanner interest during most of the week. They had felt that the short supply and steady demand situation would result in a little stronger market than actually developed.

In a trade early in the week a total of 3,400 St. Louis light cows sold at 26c, Chicago basis, up $\frac{1}{2}$ c from last sale. In general, light cows were steady to stronger, contrasting with the weakness in heavy hides. Also sold earlier in the week were 1,100 heavy native steers at 20c, Chicago basis. Another sale involved 1,200 Topeka branded cows, steady at 21c. In another big packer sale, made before the break in the market Thursday, 5,000 river heavy cows sold at 20c, Chicago freight equalized, December-January takeoff.

Some small packer hides were moved at lower prices Wednesday and considerable trade developed at the lower price range on Thursday when big packers lowered their asking prices.

Colorados and butts registered the

biggest decline, with sales involving nearly 15,000 Colorados made at 17c, Chicago basis and Chicago freight equalized. About 3,500 butts, also from various directions, were sold at 17c. Both sales were \$1 lower than the last previous big packer trade. The hides were mostly January takeoff.

Several sales aggregating approximately 15,000 branded cows were made at 20c, Chicago and Chicago freight equalized. In this instance the price was $\frac{1}{2}$ c lower than that of the last previous sale. Approximately 10,000 St. Paul light cows sold at 24 $\frac{1}{2}$ c, and 1,200 light Kansas City cows sold at 25 $\frac{1}{2}$ c, both sales $\frac{1}{2}$ c lower than previous sales. These were the only declines registered during the week on lighter weight hides.

In two trades involving heavy cows, 4,700 river cows sold at 20c and 3,000 Chicago sold at 20 $\frac{1}{2}$ c, each sale $\frac{1}{2}$ c down from previous trade. In a mixed trade of 1,200 native and branded bulls, each were sold \$1 down at 16 $\frac{1}{2}$ c and 15 $\frac{1}{2}$ c.

OUTSIDE SMALL PACKER: The market for both small packer and country hides was on a wide range with the average weight, shipping point and takeoff considerations being most important in the ultimate price. Medium weights ranged from 21@22c, with lights topping at 23c, and the heavier weights sold at 19c and even lower.

Some quarters reported that tanners had abandoned the country hide markets altogether, but holdings were not of large enough proportions to make this a serious problem for the present.

It was in the small packer hide market that two sales of Colorados at 17 $\frac{1}{2}$ c started the downward movement in the big packer market. Colorados finished the week by selling at 17c. About 1,800 Colorados were traded in the two sales mentioned above.

Like the larger packers, country and small packers were having the most trouble moving heavy hides and bulls, and the market for these was lower on a nominal basis.

PACIFIC COAST: Although this

market was handicapped by lack of a definite trend in the big packer market, particularly during the early part of the week, some trading was accomplished.

In one mixed trade involving 7,500 hides (branded cows, butts and Colorados), all were sold at prices steady with the Chicago market at that time, 21c, 18 $\frac{1}{2}$ c and 18c, Chicago freight equalized. Later, 4,500 more sold same price, all sales on a selected basis.

There was also a sale of 9,000 Southern California hides, with steers bringing 15 $\frac{1}{2}$ c and cows 18 $\frac{1}{2}$ c, f.o.b. In the first reported calfskin trade from this area for some time, 1,600 heavy northern calfskins were sold at 56c.

CALF AND KIPSKINS: This market is in its slack season with offerings very scarce and trading limited. A sale of 1,600 St. Paul heavy calfskins was made at 56c, steady. Kipskins in small parcels were rumored to have brought as high as 45c, with more offered at that price. Bidding was generally at 42 $\frac{1}{2}$ c, steady with last large sales.

In a sale of 2,500 slunks made early in the week, a new market was established at \$3.50. This was followed by a sale later in the week of 15,000 at the same price, both sales 5c above those of last week.

SHEEPSKINS: Shearlings continued strong, and the majority of sales were made at the top of last week's quoted ranges. Offerings remained light and demand was steady.

Two cars of mixed No. 1, No. 2, No. 3 and fall clips sold steady, with the No. 1's bringing \$2.60@\$2.70, and the others selling at \$2.15, \$1.70 and \$2.90, respectively. In another trade, a car of mixed shearlings sold at \$2.60, \$2.15, \$1.75 and \$2.80. It was optional with the seller as to whether he would include any No. 3 shearlings in this car.

About one-half car, 15,000 pounds, of dry pelts sold at 30c, steady. No trades of pickled skins were reported, but the trade was of the feeling that this market was steady at \$13 nominal.

All trading in January interiors was concluded by the beginning of this week, and it was generally felt that they were traded at a price in excess of \$4.15, an increase from December selling of at least 30c.

LITTLE PIECES = BIG DOLLARS



If you reduce your tankage to small uniform bits you'll speed up cooking time and lower your cost. Jay Bee Hammermills will grind faster and in greater volume because only Jay Bee has the "Constant Feed Control." Write for your specification folder at once.

J. B. SEDBERRY, INC.
FRANKLIN, TENNESSEE

Colonial...

WANTS HIDES



We buy hides regularly, every week. Please offer us your hides, either direct or through your broker.

Colonial Tanning Company, Inc.

207 SOUTH STREET • Boston 11, Massachusetts

N. Y. HIDE FUTURES

MONDAY, JANUARY 16, 1950

	Open	High	Low	Close
Mar.	19.10b	19.20	19.10	19.15
June	18.40b	18.45	18.40	18.43b
Sept.	18.25b	18.28	18.25	18.20b
Dec.	18.00b	18.00b

Closing 10 to 14 points lower; sales 15 lots.

TUESDAY, JANUARY 17, 1950

	Open	High	Low	Close
Mar.	19.05b	19.10	18.85	18.92b
June	18.35b	18.36	18.34	18.36b
Sept.	18.15b	18.15b
Dec.	17.95b	18.00b

Closing unchanged to 10 points lower; sales 39 lots.

WEDNESDAY, JANUARY 18, 1950

	Open	High	Low	Close
Mar.	18.80b	18.90	18.82	18.90
June	18.25b	18.30	18.20	18.25b
Sept.	18.00b	18.05b
Dec.	17.80b	18.00	18.00	17.90b

Closing 2 to 11 points lower; sales 12 lots.

THURSDAY, JANUARY 19, 1950

	Open	High	Low	Close
Mar.	18.60b	18.86	18.63	18.70b
June	18.00b	18.25	18.10	18.10b
Sept.	18.00b	18.10	18.05	18.00b
Dec.	17.90b	17.85b

Closing 5 to 20 points lower; sales 25 lots.

FRIDAY, JANUARY 20, 1950

	Open	High	Low	Close
Mar.	18.60	18.75	18.60	18.70b
June	18.05b	18.20b
Sept.	18.00	18.00	18.00	18.00b
Dec.	17.80b	17.90b

Closing unchanged to 10 points higher; sales 13 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 14, 1950, were 5,625,000 lbs.; previous week, 6,055,000 lbs.; same week 1949, 7,617,000 lbs.

Shipments for the week ended January 14 totaled 5,127,000 lbs.; previous week, 4,569,000 lbs.; same week last year, 6,748,000 lbs.

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended	Previous	Cor. week,
Nat. stra.	20 1/2@23	21 1/2@23 1/2	26 1/2@28 1/2
Hvy. Tex. stra.	@17 1/2	@18 1/2	@25
Hvy. butt.			
brnd'd stra.	@17 1/2	@18 1/2	@25
Hvy. Col. stra.	@17	@18	@24 1/2
Ex-light Tex. stra.	@25	@25	@27 1/2
Brnd'd cows	@20	@21	24 1/2@25 1/2
Hvy. nat. cows	20@21	21@22	25 1/2@26
Lt. nat. cows	24@25 1/2	24 1/2@25 1/2	29@29 1/2
Nat. bulls	@16 1/2	@17 1/2	@18 1/2
Brnd'd bulls	@15 1/2	@16 1/2	@17 1/2
Calfskins, Nor.	@70	50@70	@65
Kips, Nor. nat. 42 1/2	@42 1/2	@42 1/2	@40
Kips, Nor. brnd	40@42 1/2	40@42 1/2	37 1/2@37 1/2
Slunks, reg.	3.50	3.45@3.50	3.50
Slunks, hris.	@1.15	@1.15	@1.25

CITY AND OUTSIDE SMALL PACKERS

Nat. allwts.	20	@22	21	@22	22 1/2@26
Brnd'd allwts.	19	@21	20	@21	21 1/2@25
Nat. bulls	14 1/2@15 1/2	15	15@15 1/2	14	@14 1/2
Brnd'd bulls	13 1/2@14 1/2	14	14@14 1/2	13	@13 1/2
Calfskins	44@46n	44@46n	37@40	37@40	
Kips, nat.	34@35n	34@35n	27@28	27@28	
Slunks, reg.	2.25@2.50	2.25@2.50	2.25@2.50	2.25@2.50	
Slunks, hris.	75@1.00	75@1.00	75@1.00	75@1.00	

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

Allweights	18	@19	19	@20	19	@21
Bulls	10 1/2@11	11	11@11 1/2	11	@12	
Calfskins	25@27	25	25@27	25	@27	
Kipskins	22@24	22	22@24	20	@22	
Horsehides, untrmd.	11.00@11.25	11.00@11.50	9.50@10.00			

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearlgs.						
No. 1	2.60@2.70	2.50@2.70	2.00@2.50			
Dry pelts	@30	@30n	27@28			
Horsehides,						
untrmd.	11.00@11.25	11.00@11.50	9.50@10.00			

Cost Controlled
BONELESS BEEF and BEEF CUTS
FOR CANNERS, SAUSAGE MAKERS,
HOTEL SUPPLIERS, CHAIN STORES,
AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

U. S. Inspected MEATS ONLY



B. Schwartz & Co.
2055 W. PERSHING ROAD, CHICAGO 9, ILL., (Teletype CG 427)

Look for the Cost Control Sign
on all Barrels and Cartons

Bull Meat

- Beef Cleds
- Beef Trimmings
- Boneless Butts
- Shank Meat
- Beef Tenderloins
- K Butts
- Boneless Chucks
- Boneless Beef Rounds
- Insides and Outsides and Knuckles
- Short Cut Boneless Strip Loins
- Beef Rollis
- Boneless Barbecue Round

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$17.10 and the average was \$15.30. Provision prices were quoted as follows: Under 12 pork loins, 34@35; 10/14 green skinned hams, 39 1/4@39 1/2; 4/8 Boston butts, 29 1/2@29 1/2; 16/down pork shoulders, 28; 3/down spareribs, 27 1/2@28; 8/12 fat backs, 7@8; regular pork trimmings, 14; 18/20 DS bellies, 16 1/4n; 4/6 green picnics, 25 1/4; 8/up green picnics, 22 1/2.

P.S. loose lard was quoted at 9.12 1/2 and P.S. lard in tierces at 10.75n.

Cottonseed Oil

The closing futures quotations at New York were reported as follows: Mar. 13.10; May 13.08; July 13.07; Sept. 12.97; Oct. 12.68b, 12.70a; Dec. 12.54b, 12.60a; Jan. 12.54n. Sales totaled 246 lots.

Five Associations to Join in Frozen Food Convention

Beginning with the January 31 meeting of the National Association of Refrigerated Warehouses at the Edgewater Beach Hotel, Chicago, the three segments of the frozen food industry will hold separate meetings as part of their 1950 National Frozen Foods Convention. The packers and distributors will meet separately on February 1, and on February 2 all sections will assemble to hear nationally known speakers and attend inter-Association panels.

Besides the warehouse group, four other associations are taking part in the convention as follows: National Wholesale Frozen Food Distributors Association, National Association of Frozen Food Packers, National Preservers Association and National Food Brokers Association.

William M. Walsh, president of the distributors group and chairman of the convention committee, anticipates a record attendance of over 2,500 persons.

S. A. MEAT FOR GREECE

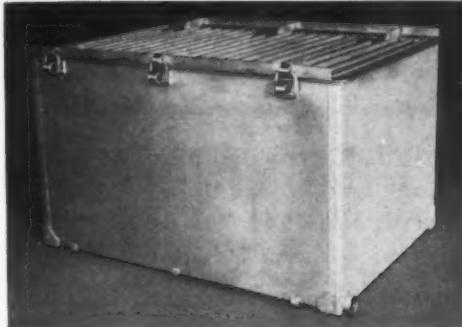
The Economic Cooperation Administration has announced a \$2,474,000 authorization to Greece for the purchase of beef, mutton, and lamb in Latin America. Deliveries must be made by July 31, and the U. S. Department of Agriculture is the purchasing agent. USDA will purchase in Mexico, for delivery to Greece, approximately 4,000 tons of carcass beef at around 20c per pound, f.o.b. Mexico. The government is interested in helping Mexico sell carcass beef abroad, as this will reduce the quantity of canned beef and gravy that the Commodity Credit Corporation might otherwise have to purchase.

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LIVESTOCK MARKETS

Weekly Review

Increase in Cattle Feeding in Corn Belt Raises U. S. Total Above 1948 Number

The increase in numbers of cattle on feed for market in the Corn Belt states and Texas on January 1, 1950 boosted the number in the United States to 22,000 more than a year earlier and a new record, according to the Bureau of Agricultural Economics. The estimated total number on January 1 this year was 4,552,000 head, compared with 4,530,000 on January 1, 1949. The number on feed in the western states was 16 per cent below a year ago.

The number on feed in the north central states, which include the Corn Belt, was 5 per cent larger than a year ago. The total on January 1, 1950 was estimated at 3,588,000 compared with 3,405,000 last year. The 1950 inventory is a record high for these states, exceeding the previous high of 3,569,000 in 1945. All of the east north central states showed increases, while Minnesota, Nebraska and Kansas had reductions of 2 per cent, 7 per cent and 15 per cent, respectively. Iowa showed a 13 per cent increase, resulting in the second highest number on record.

Shipments of stocker and feeder cattle during December into the eight Corn Belt states for which records are available were only slightly higher than last year. However, for the July-December period inshipments reached 2,635,000 head, 31 per cent larger than last year. Total inshipments for July-December for the 11 Corn Belt states were 3,050,000 head, 25 per cent larger than last year.

Outside the north central states the number of cattle on feed was smaller than last year. Pennsylvania had the same number as last year and Texas showed an increase, but the number in every western state was down from last year, and in nearly all cases the reductions were substantial. Colorado and

California, the most important feeding states in the West, showed decreases of 6 per cent and 24 per cent, respectively.

Reports from the Corn Belt on the weight of cattle on January 1 this year showed a larger proportion of lightweight cattle on feed than last year. Cattle weighing 600 lbs. or less accounted for 31 per cent this year, compared with 23 per cent last year. Those weighing over 900 lbs. comprised 27 per cent of the total this year, compared with 34 per cent last year.

Corn Belt cattle feeders report a substantial increase in the proportion of cattle that have been on feed less than three months, with the number comprising 79 per cent of the total this year compared with 74 per cent last year. They intend to market 33 per cent of the January 1 number before April 1. This is considerably less than reported last year when feeders intended to market 42 per cent. However, actual marketings of fed cattle in the first three months of 1949 were more rapid than reported intentions. This year, based on the data now available, the number of fed cattle received at Corn Belt markets during the next three months is expected to be smaller. The increase in marketings of fed cattle from the Corn Belt, as a result of the larger number on feed there, is expected to show up in late spring and summer, according to cattle feeders' plans on January 1.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during December, by centers, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	24,857	38,498	205,455	161,179
Baltimore, Phila.	22,342	4,495	116,320	5,807
NORTH CENTRAL				
Cinci., Cleve., Indip., Elburn, St. Paul-Wis. group ¹	48,690	10,869	299,752	22,389
St. Louis area ²	103,133	33,036	490,892	66,077
Sioux City	51,146	27,818	421,802	51,485
Omaha	38,017	917	203,668	88,905
Kansas City	83,249	5,646	371,065	64,795
Iowa & S. Minn. ³	68,480	13,812	276,457	62,805
SOUTH-EAST ⁴	101,560	113,841	710,910	58,308
S. CENT. WEST ⁵	51,146	27,818	421,802	51,485
ROCKY MOUNTAIN ⁶	34,633	2,242	96,800	39,881
PACIFIC ⁷	69,946	20,289	158,760	103,544
Total 32 centers	820,261	341,219	4,968,886	898,290
All other stations	244,079	169,317	1,508,299	159,530
Grand total, Dec. '49	1,064,340	510,536	6,477,185	1,057,810
Grand total, Nov. '49	1,116,437	584,703	6,003,097	1,060,402
5-yr. av. (Dec.) (1944-48)	1,257,406	610,614	5,735,425	1,573,040
Total Jan.-Dec.	18,221,630	6,449,238	53,031,718	12,136,478
5-yr. av. (Jan.-Dec.) (1944-48)	13,685,957	7,002,036	50,220,192	19,000,471

Other animals slaughtered during December 1949: Horses, 20,612; goats, 11,019; December 1948, 25,503; goats, 16,070.

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis, National Stock Yards, St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., and Fort Worth, Tex. ⁶Includes Denver, Colo., and Ogden, Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

LIVESTOCK CAR LOADINGS

A total of 6,244 cars were loaded with livestock during the week ended December 31, 1949, according to the Association of American Railroads. This was a decrease of 1,870 cars from the same week a year earlier, and a decrease of 3,369 cars from the week in 1947.

The total number of cars loaded with livestock during 1949 was 551,124. This compared with 629,675 cars in 1948 and 765,371 in 1947.

Read about interesting packer personalities and the latest news in a quick trip *Up and Down the Meat Trail*.

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USDA ACCUSES FORT WORTH STOCK TRADERS OF UNFAIR AND DECEPTIVE PRACTICES

The Department of Agriculture has accused several commission firms, dealers and individuals operating at the Fort Worth stockyards of "unfair and deceptive" trade practices over a two-year period. It said those found to be violating the Packers and Stockyards Act of 1921 would be prosecuted. The specific complaints, as outlined by W. C. Ball, district supervisor of the Packers and Stockyards Division of the Livestock branch, USDA, included the following:

1) Owners of certain commission firms, salesmen and other employees were found to be speculating in shippers' livestock, using fictitious names on scale tickets and accounts of sales to conceal their illegal operations. Regulations under the Packers and Stockyards Act prohibit commission men or their employees from buying any livestock for their own account out of their shipper's consignment.

2) Certain firms knowingly encouraged salesmen and other employees to

speculate, hiring them at low salaries with the understanding that they could supplement their salaries by engaging in speculative operations at the market.

3) Certain firms permitted their employees to handle livestock bought and sold by such employees for their own speculative accounts in the sales pen assigned to the commission firm by the stockyard company primarily for use in handling shippers' livestock.

4) Salesmen and other employees of certain firms maintained close working relations with market speculators, selling livestock out of consignments regularly to such speculators and frequently reselling livestock daily for the same speculators. Under the act of 1921, selling agencies are prohibited from using the proceeds of sales of shippers' livestock, temporarily entrusted to them, for any purposes of their own. Also, certain speculators were accused of having close working relationships with buyers representing packers and others whereby such buyers regularly bought livestock of the favored speculators at prices which made the speculators' operations consistently profitable.

SALABLE LIVESTOCK AT 12 MARKETS IN DECEMBER

The USDA report of December receipts at the seven leading markets:

	CATTLE	
	Dec. 1949	Dec. 1948
Chicago	128,786	148,577
Kansas City	107,157	122,601
Omaha	112,325	126,167
E. St. Louis	58,958	67,277
St. Joseph	46,206	53,930
Sioux City	77,929	81,145
So. St. Paul	76,542	81,500
Total	758,842	852,715

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

CALVES

	CHICAGO	KANSAS CITY	OMAHA	E. ST. LOUIS	ST. JOSEPH	SIOUX CITY	SO. ST. PAUL	TOTAL
Chicago	8,811	8,713	5,330	20,918	5,085	5,084	45,934	10,722
Kansas City	8,713	9,059	6,518	24,211	5,085	4,724	49,712	123,847
Omaha	5,330	5,330	5,330	20,918	5,085	5,084	45,934	10,722
E. St. Louis	20,918	24,211	24,211	20,918	5,085	4,724	49,712	123,847
St. Joseph	5,085	5,085	5,085	5,085	5,085	5,084	45,934	10,722
Sioux City	5,084	4,724	4,724	5,084	5,084	5,084	45,934	10,722
So. St. Paul	45,934	49,712	49,712	45,934	45,934	45,934	45,934	10,722
Total	148,522	163,827						

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

GOATS

	CHICAGO	KANSAS CITY	OMAHA	E. ST. LOUIS	ST. JOSEPH	SIOUX CITY	SO. ST. PAUL	TOTAL
Chicago	331,183	286,565	46,566	46,566	46,566	46,566	46,566	331,183
Kansas City	51,571	46,566	46,566	46,566	46,566	46,566	46,566	51,571
Omaha	226,316	221,351	221,351	221,351	221,351	221,351	221,351	226,316
E. St. Louis	262,730	252,847	252,847	252,847	252,847	252,847	252,847	262,730
St. Joseph	126,348	126,348	126,348	126,348	126,348	126,348	126,348	126,348
Sioux City	262,730	252,847	252,847	252,847	252,847	252,847	252,847	262,730
So. St. Paul	637,142	605,072	605,072	605,072	605,072	605,072	605,072	637,142
Total	1,021,820	1,734,896						

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

SHEEP AND LAMBS

	CHICAGO	KANSAS CITY	OMAHA	E. ST. LOUIS	ST. JOSEPH	OKLAHOMA CITY	SO. ST. PAUL	TOTAL
Chicago	60,842	75,082	75,082	75,082	75,082	75,082	75,082	60,842
Kansas City	66,458	94,715	94,715	94,715	94,715	94,715	94,715	66,458
Omaha	73,479	73,724	73,724	73,724	73,724	73,724	73,724	73,479
E. St. Louis	14,000	43,232	43,232	43,232	43,232	43,232	43,232	14,000
St. Joseph	67,142	57,006	57,006	57,006	57,006	57,006	57,006	67,142
Sioux City	6,324	72,520	72,520	72,520	72,520	72,520	72,520	6,324
So. St. Paul	501,108	598,563	598,563	598,563	598,563	598,563	598,563	501,108
Total	501,108	598,563						

*Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

ST. LOUIS HOGS IN DECEMBER

—December—
1949 1948

Hogs received	308,341	273,340
Highest price	\$10.75	\$23.75
Lowest price	15.65	21.50
Average cost	15.60	21.79
Average weight, lbs.	229	282

FEDERALLY INSPECTED SLAUGHTER

CATTLE

	1949	1948
January	1,125,771	1,312,051
February	1,157,157	1,176,706
March	1,102,081	986,502
April	995,939	898,564
May	1,024,754	876,927
June	1,095,218	1,109,153
July	1,090,467	1,045,946
August	1,231,818	1,085,842
September	1,224,273	1,178,251
October	1,156,384	1,176,152
November	1,116,437	1,151,898
December	1,064,340	1,196,863

CALVES

	1949	1948
January	483,850	586,209
February	476,437	510,748
March	618,637	566,374
April	562,014	550,240
May	510,450	508,842
June	533,033	620,000
July	501,256	576,688
August	540,177	569,389
September	551,538	588,820
October	567,007	632,820
November	584,708	614,148
December	510,536	572,405

HOGS

	1949	1948
January	5,376,611	5,223,309
February	5,070,542	5,745,793
March	4,314,668	3,574,127
April	3,893,904	3,342,743
May	3,721,421	3,542,200
June	3,744,709	4,234,758
July	3,164,614	3,044,126
August	3,415,421	2,440,057
September	3,879,371	2,835,582
October	4,059,194	4,097,549
November	6,008,097	5,425,052
December	6,477,185	6,089,352

SHEEP AND LAMBS

	1949	1948
January	1,284,543	1,347,240
February	1,045,563	1,208,546
March	949,168	1,174,678
April	675,643	1,045,120
May	760,900	978,037
June	898,162	1,261,842
July	976,264	1,194,775
August	1,125,761	1,241,184
September	1,172,296	1,494,220
October	1,172,296	1,493,313
November	1,000,402	1,445,596
December	1,057,810	1,328,678

TOTAL FOR YEAR

	1949	1948
Cattle	13,221,639	12,993,755
Calves	6,449,238	6,906,728
Hogs	53,031,718	47,614,738
Sheep	12,180,478	15,342,970

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, January 18, 1950, reported by the Production & Marketing Administration:

HOGS (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:	120-140 lbs.	13.50-14.75	14.00-15.50	\$.....	\$14.75-15.50	\$.....
140-160 lbs.	14.50-15.75	15.00-16.25			15.25-16.00	15.50-16.00
160-180 lbs.	15.50-16.50	16.00-16.50	15.25-15.75	15.25-16.00	16.00 only	
180-200 lbs.	16.25-16.50	16.25-16.50	15.25-15.75	15.75-16.25	16.00 only	
200-220 lbs.	16.25-16.50	15.75-16.50	15.25-15.75	15.75-16.25	15.50-16.00	
226-240 lbs.	16.00-16.50	15.25-16.00	15.25-15.75	15.75-16.25	15.50-16.00	
240-270 lbs.	15.25-16.25	14.75-15.50	15.00-15.25	14.75-16.00	14.75-15.75	
270-300 lbs.	14.25-15.50	14.50-14.90	14.00-15.00	14.25-15.50	14.00-15.00	
300-330 lbs.	13.75-14.75	14.25-14.60	13.50-14.50	13.75-14.50	13.50-14.50	
330-360 lbs.	13.50-14.00	14.00-14.40			13.75-14.50	13.50-14.25

Medium:

160-220 lbs.	14.50-16.00	15.25-16.25		14.25-15.75
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SOWS:

Good and Choice:

270-300 lbs.	13.50-13.75	13.50-13.75	11.25-13.00	12.75-13.25	12.75-13.00
300-330 lbs.	13.50-13.75	13.25-13.75	11.25-12.75	12.75-13.25	12.75-13.00
330-360 lbs.	13.25-13.75	13.00-13.50	11.25-12.75	12.75-13.25	12.75-13.00
360-400 lbs.	12.50-13.50	12.75-13.25	11.25-12.75	12.75-13.25	12.75-13.00

Good:

400-450 lbs.	12.00-13.25	12.25-13.00	11.25-12.75	12.75-13.25	12.00-13.00
450-550 lbs.	11.25-12.75	11.25-12.50		12.75-13.25	12.00-13.00

Medium:

250-350 lbs.	10.75-13.00	10.50-12.75		12.00-13.00
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	11.50-14.25	11.50-15.00		
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	30.00-35.00	31.50-37.50		32.00-36.00
900-1100 lbs.	31.00-36.00	33.50-39.50		32.25-38.00
1100-1300 lbs.	31.00-36.00	34.00-39.50		32.75-39.00	30.00-31.00
1300-1500 lbs.	31.00-36.00	33.50-39.50		32.75-39.00	30.00-31.00

STEERS, Good:

700-900 lbs.	25.00-30.00	26.50-33.50	28.00-28.50	26.00-32.00	25.00-28.00
900-1100 lbs.	25.00-31.00	26.50-34.50	28.00-28.50	25.50-32.25	25.00-28.00
1100-1300 lbs.	25.00-31.00	26.50-34.50	28.00-28.50	24.75-32.50	25.00-28.00
1300-1500 lbs.	24.75-31.00	26.50-34.00	28.00-28.50	24.75-32.50	25.00-28.00

STEERS, Medium:

700-1100 lbs.	20.00-25.00	21.75-26.50	22.00-27.50	20.00-25.50	21.00-24.00
1100-1300 lbs.	20.00-25.00	21.50-26.50	22.00-27.50	20.00-24.75	21.00-24.00

STEERS, Common:

700-1100 lbs.	18.00-20.00	19.50-22.00	18.50-21.50	18.25-20.00	17.00-19.00
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HEIFERS, Choice:

600-800 lbs.	29.00-34.00	28.50-32.50		28.50-31.50
800-1000 lbs.	29.00-34.00	29.00-34.50		28.50-31.50

HEIFERS, Good:

600-800 lbs.	24.50-29.00	24.50-29.00	20.00-25.00	24.25-28.50	24.00-25.00
800-1000 lbs.	24.50-29.00	25.00-29.00	25.50-29.00	24.25-28.50	24.00-25.00

HEIFERS, Medium:

500-900 lbs.	19.00-24.50	20.00-25.00	20.00-25.00	19.00-24.25	20.00-23.00
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HEIFERS, Common:

500-900 lbs.	17.00-19.00	18.00-20.00		17.25-19.00	17.00-18.00
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COWS (All Weights):

Good	17.00-18.00	16.75-18.00	16.50-18.00	16.00-17.50	16.50-18.00
Medium	16.00-17.00	16.00-17.75	15.25-16.25	15.25-16.00	15.00-16.00
Common	15.00-16.00	15.00-16.00	15.25-16.25	14.50-15.25	15.00-16.00
Can. & cut	12.50-15.00	13.00-15.25	13.00-15.00	12.50-14.50	13.00-14.50

BULLS (Yrs. Excl.), All Weights:

Beef, good	18.50-19.50	19.50-22.00	17.50-20.00	17.00-18.50	19.00-20.00
Sausage, good	19.00-19.75	20.50-21.50	17.50-20.00	17.75-20.00	19.50-21.00
Sausage, medium	17.50-19.00	19.50-20.50	17.50-20.00	16.75-18.75	19.50-21.00
Sausage, cut & com.	15.50-17.50	15.50-19.50		15.00-16.75	16.00-19.00

VEALERS, All Weights:

Good & choice	28.00-38.00	31.00-33.00	28.00-29.00	24.50-28.00	25.00-32.00	
Com. & med.	17.00-28.00	24.00-31.00	22.00-27.00	17.00-24.50	17.00-24.00	
Cull	75 lbs. up	13.00-17.00	20.00-24.00		14.50-17.00	13.00-16.00

CALVES (500 lbs. down):

Good & choice	23.50-26.00	25.00-30.00	20.00-25.00	21.00-24.50
Com. & med.	16.00-23.50	17.00-25.00	20.00-24.00	16.00-21.00
Cull	12.00-16.00	15.00-17.00		14.00-16.00

SLAUGHTER LAMBS AND SHEEP:¹

LAMBS:

Good & choice	21.75-24.50	21.50-24.25	22.00-23.00	21.00-24.00	23.50-23.75
Med. & good	20.50-23.25	20.50-23.50	19.50-22.00	20.50-22.50	21.00-23.00
Common	17.00-20.50	18.00-21.50		20.00-21.00	19.00-20.00

EWES (Wooled):

Good & choice	9.00-12.00	11.50-13.50	11.50-13.00	11.00-12.00	11.50-12.50
Com. & med.	8.00-10.00	9.75-11.00	9.50-11.50	9.00-11.00	8.50-11.00

¹Quotations on wooled stock based on animals of current seasonal market weight and wool growth, those on horn stock on animals with No. 1 and 2 pelts.

²Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday January 14, 1950, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 18,456 hogs; Swift, 8,016 hogs; Wilson, 6,831 hogs; Agar, 12,434 hogs; Shippers, 22,705 hogs; Others, 27,158 hogs.
Total: 23,861 cattle; 2,298 calves; 95,800 hogs; 17,349 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour 2,987 734 3,139 2,738
Cudahy 2,929 585 2,066 871
Swift 2,513 994 3,348 5,087
Wilson 1,893 388 1,770 2,226
Central 1,652 25 3,999 5,868
Others 8,756 25 3,999 5,868

Total 20,730 2,726 14,322 16,740

OMAHA

Cattle Calves Hogs Sheep
Armour 5,825 18,994 3,578
Cudahy 4,734 12,628 2,063
Swift 4,786 16,379 7,739
Wilson 3,167 7,218 2,254
Baird 29
Greater Omaha 235
Hoffman 97
Rothschild 695
Roth 132
Kingan 1,288
Merchants 57
Mid-West 28
Others 14,859
Total 21,023 70,078 15,634

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour 2,963 1,161 10,560 4,938
Swift 4,001 3,135 15,774 3,757
Hunter 1,000 7,422 185
Hell 2,208
Krey 1,187
Laclede 1,094
Sieloff 1,444
Others 4,178 349 7,351 689
Shippers 3,260 1,873 21,105 978

Total 15,420 4,900 68,145 10,537

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift 3,502 488 19,978 12,165
Armour 2,866 404 11,661 3,089
Others 5,025 241 5,235 1,618

Total 11,393 1,083 30,274 16,872
Does not include 17,084 hogs bought direct.

SIOUX CITY

Cattle Calves Hogs Sheep
Cudahy 3,651 74 22,739 2,455
Armour 2,661 58 18,922 2,560
Swift 2,917 19 11,665 2,811
Others 338 1
Shippers 9,000 1 25,681 1,187

Total 18,677 148 79,007 9,013

WICHITA

Cattle Calves Hogs Sheep
Cudahy 1,702 589 12,052 2,445
Guggenheim 729
Dunn 1
Ostertag 97 26
Dold 147 965
Sunflower 10 67
Pioneer 1
Excel 1,263
Others 1,672 662 312

Total 5,620 588 18,772 2,737

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour 2,192 276 1,201 906
Wilson 2,347 219 1,293 1,055
Others 211 1 805

Total 4,750 496 3,299 1,964
Does not include 405 cattle, 108 calves and 9,956 hogs bought direct.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour 257 120
Cudahy 814 115
Swift 263 66 223
Wilson 366 4
Acme 593 4
Atlas 560
Clougherty 35 502
Coast 342 248
Hermann 216
Luer 62 295
Union 103
United 274 5 114
Others 4,567 594 485

Total 8,472 669 2,162

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,912	189	2,272	5,162
Swift	2,017	140	7,254	4,138
Cudahy	1,169	42	3,381	994
Wilson	903			
Others	3,611	121	5,347	932
Total	9,672	498	18,264	11,226

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	502	
Kuhn	882	
Lohrey	
Meyer	
Schlachter	107	144	...	44
National	327	6	...	
Others	2,971	912	14,386	105
Total	3,405	1,062	15,268	651

Does not include 2,162 cattle and 4 calves bought direct. Market shipments for the week were 85 calves and 1,377 hogs.

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,436	3,487	25,000	4,306
Bartusch	1,063			
Cudahy	1,044	1,062	...	1,541
Rifkin	1,049	97	...	
Superior	1,951			
Swift	5,296	3,744	40,950	2,535
Others	2,742	4,005	11,181	5,038
Total	17,414	13,415	77,749	13,520

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,297	1,212	732	2,667
Swift	1,100	1,194	2,190	2,215
Blue				
Bonnet	255	17	311	
City	331	3	212	
Rosenthal	350	9	...	
Total	3,333	2,433	3,445	4,882

TOTAL PACKER PURCHASES

	Week ended	Cor. week.
Cattle	163,770	124,561
Hogs	491,385	379,374
Sheep	121,145	95,960

*Does not include Los Angeles.

CORN BELT DIRECT TRADING

Des Moines, Ia., January 19. Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:

	160-180 lb.	180-240 lb.	240-300 lb.	300-360 lb.
	\$14.00@15.80	15.35@16.50	14.40@16.00	13.90@15.20

Sows:

	270-360 lb.	400-550 lb.
	\$13.25@14.00	11.25@13.10

Receipts of hogs at Corn Belt markets were:

	This week	Same day last wk.
estimated	actual	
Jan. 13	55,000	77,000
Jan. 14	59,000	69,500
Jan. 16	97,000	88,500
Jan. 17	70,000	60,000
Jan. 18	7,000	8,800
Jan. 19	65,000	5,200

LIVESTOCK RECEIPTS

Receipts at major markets:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Jan. 14	262,000	708,000	202,000
Jan. 7	183,000	575,000	150,000
1949	256,000	598,000	205,000
1948	289,000	631,000	208,000
1947	350,000	605,000	258,000

HOGS AT 11 MARKETS, Wk. Ended:

	Jan. 14	Jan. 7
	595,000	475,000

AT 7 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Jan. 14	189,000	524,000	133,000
Jan. 7	133,000	427,000	306,000

1949 178,000 437,000 138,000

1948 193,000 466,000 117,000

1947 241,000 444,000 191,000

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

	Carcasses
STEER AND HEIFER:	
Week ending Jan. 14, 1950.	10,016
Week previous	11,361
Same week year ago	11,192

COW:

Week ending Jan. 14, 1950.	1,795
Week previous	1,762
Same week year ago	1,615

BULL:

Week ending Jan. 14, 1950.	56
Week previous	678
Same week year ago	597

VEAL:

Week ending Jan. 14, 1950.	8,569
Week previous	12,835
Same week year ago	6,800

LAMB:

Week ending Jan. 14, 1950.	38,691
Week previous	33,428
Same week year ago	40,141

MUTTON:

Week ending Jan. 14, 1950.	1,567
Week previous	327
Same week year ago	1,560

HOG AND PIG:

Week ending Jan. 14, 1950.	13,609
Week previous	15,978
Same week year ago	8,221

PORK CUTS:

	Pounds
Week ending Jan. 14, 1950.	2,929,244
Week previous	1,860,723
Same week year ago	2,151,421

BEEF CUTS:

Week ending Jan. 14, 1950.	127,774
Week previous	180,741
Same week year ago	113,718

VEAL AND CALF CUTS:

Week ending Jan. 14, 1950.	8,051
Week previous	10,288
Same week year ago	2,844

LAMB AND MUTTON CUTS:

Week ending Jan. 14, 1950.	17,112
Week previous	5,986
Same week year ago	8,377

BEEF CURED:

Week ending Jan. 14, 1950.	11,104,773
Week previous	2,196
Same week year ago	10,539

PORK CURED AND SMOKED:

Week ending Jan. 14, 1950.	14,104,773
Week previous	8,862,219
Same week year ago	591,511

LARD AND PORK FATS:

Week ending Jan. 14, 1950.	125,961
Week previous	154,932
Same week year ago	118,564

LOCAL SLAUGHTER

	Carcasses
CATTLE:	
Week ending Jan. 14, 1950.	7,144
Week previous	5,379
Same week year ago	7,172

CALVES:

Week ending Jan. 14, 1950.	9,751
Week previous	7,206
Same week year ago	9,754

CALF:

Week ending Jan. 14, 1950.	46,521
Week previous	37,000
Same week year ago	38,391

HOGS:

Week ending Jan. 14, 1950.	41,517
Week previous	36,660
Same week year ago	42,223

SHEEP:

Week ending Jan. 14, 1950.	41,517
Week previous	36,660
Same week year ago	42,223

COUNTRY DRESSED MEATS

VEAL:	
Week ending Jan. 14, 1950.	5,066
Week previous	6,066
Same week year ago	6,066

HOG:

Week ending Jan. 14, 1950.	18
Week previous	41
Same week year ago	18

LAMB AND MUTTON:

Week ending Jan. 14, 1950.	48
Week previous	49
Same week year ago	84

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended January 14 was reported by the U. S. Department of Agriculture as shown in the following table:

	Cattle	Calves	Hogs	& Lambs
New York, Newark, Jersey City	7,144	9,429	40,621	41,517
Baltimore, Philadelphia	7,046	1,325	35,563	1,307

	Cattle	Calves	Hogs	& Lambs
Cincinnati, Cleveland, Indianapolis	13,372	2,735	79,239	6,968
Chicago, Elburn	26,331	4,743	115,409	14,962
St. Paul-Wis. group ¹	27,029	28,625	151,254	11,560
St. Louis area ²	13,181	6,671	98,425	13,760
Sioux City	10,217	185	58,029	8,349
Omaha	20,290	1,307	80,073	17,370
Kansas and So. Minn. ³	10,886	3,156	61,763	18,966
19,536	5,056	268,813	37,571	

	Cattle	Calves	Hogs	& Lambs
SOUTHEAST ⁴	5,084	1,894	34,573	
SOUTH CENTRAL WEST ⁵	22,107	6,783	88,745	23,759
ROCKY MOUNTAIN ⁶	9,786	1,005	17,492	15,024
PACIFIC ⁷	19,845	3,788	48,722	26,388

	Cattle	Calves	Hogs	& Lambs
Grand total	216,068	77,602	1,179,623	231,916
Total week ago	172,970	61,855	932,612	197,058
Total same period 1949	216,349	88,904	1,034,540	247,765

¹Includes St. Paul, New Orleans, Milwaukee, Green Bay, Wis. ²Includes St. Louis, National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes St. Paul, Mo., Wichita, Kansas City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

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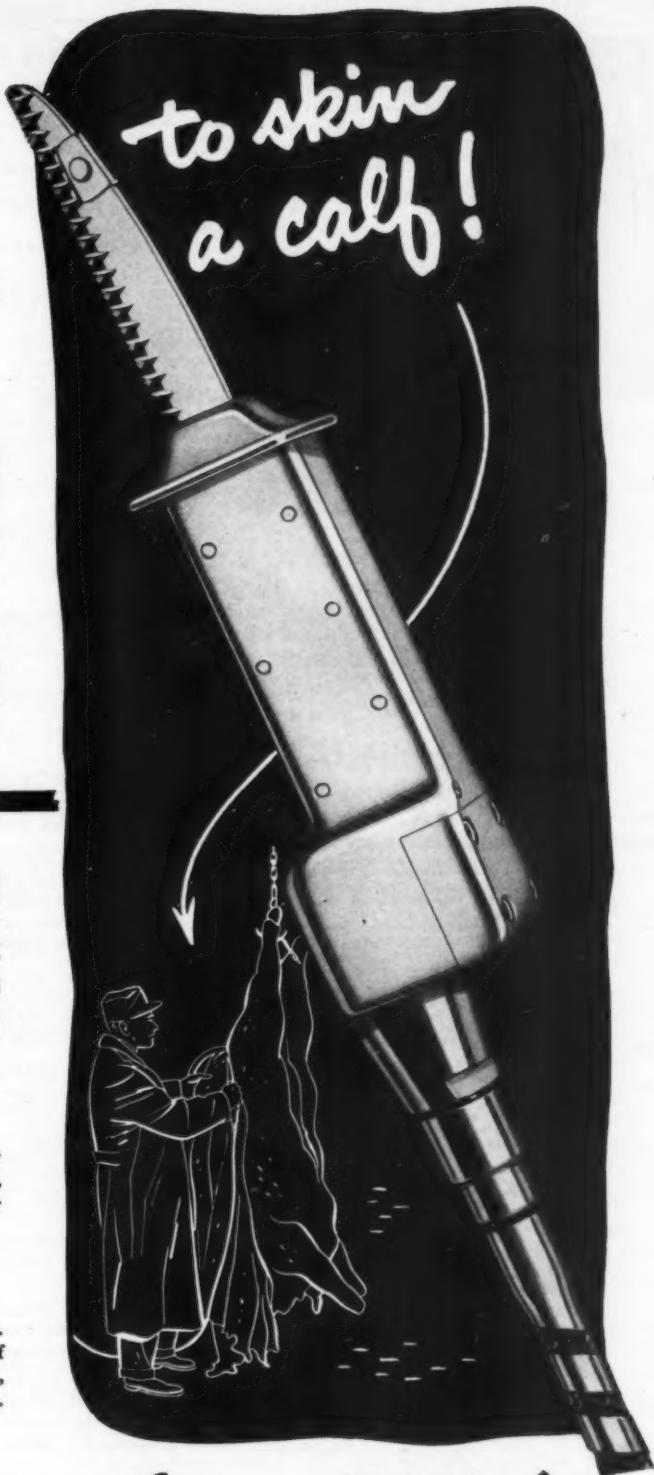
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VOTATOR: For Lard, Junior size, located Washington.....	Bids requested
1419—LARD PUMP: Anco, motor drive, rotary, 1 HP motor.....	\$ 250.00
1414—COOKERS: (3) Anco, Laabs Boiler, steel jacketed, 5'x10', insulated, Westinghouse 15 HP motors, mounted on beams, ea.....	3400.00
1412—GUT HASHER: Anco "V" pulley drive, 7/8 HP motor, feed box with chute, rotary perforated cylinder, link chain drive, mounted on 4 beams.....	1700.00
1413—BONER CRUSHER: Mechanical motor driven, cast iron frame, flywheel & 7 strand pulley drive, with steel tank & cover, 20 HP motor.....	875.00
1277—PRESS: Albright-Nell, with pump, 4 post, 300 ton top loading, guaranteed A-1 condition.....	Bids requested
7957—HOG: #35 Diamond, extra knives, requires 40 HP motor, used very little	125.00

Sausage and Smokehouse

1436—STUFFER: Randall, 400# complete with cocks and valves.....	\$ 390.00
STUFFER: Buffalo, 300#.....	650.00
9584—MEAT GRINDER: Toledo, 220 Volt, 60 cy. 1 ph. 1/2 HP motor, Ser. #4360. Bowl and Feeding Hopper stainless steel, like new.....	220.00
GRINDER: Buffalo, 66-B, 25 HP motor.....	725.00
1435—GRINDER: Enterprise, 10 HP, gear drive, with motor.....	425.00
1051—HOLLYMATIC C. PATTYMAKER: complete with stack counter, 2 size plates, like new.....	425.00
1105—LOAF PANS (1100): Wearever aluminum, 6#.....	1.65
1353—LOAF MOLDS: (365) Stainless Steel, Anco, Model L-12, ea.....	6.00
9330—LOAF MOLDS: (74) Aluminum, ea.....	3.25
1240—SMOKEMASTER: Lipton, Unit #6, Ser. #125, recently reconditioned with latest improvements, not unpacked since arrival from factory.....	600.00
9585—BURGERMASTER: Model #20, 15# cap. per charge, will turn out 8 hamburgers per lb., hand operated, stainless steel	125.00

Miscellaneous

1405—COMPRESSOR: York, 9x9 model Y15, forced feed receiver, 40 HP motor, 25 ton cap.....	\$1750.00
1399—AIR COMPRESSOR: Curtis, complete, 5 HP motor, tank, automatic controls.....	325.00
1400—AMMONIA COMPRESSOR: York, 5x5, Self-contained, Y-38, 350 RPM, complete, good condition.....	650.00
OVEN: Globe, Bake (100 pc. cap.).	\$350.00
1404—OVEN: Revolving, Meek (32 pc. cap.).....	175.00
1384—FILLER: M & S, 6 pocket, heavy duty, Food Mach. Corp. #2MC1399, adjustable up to 4 1/4" outside dia. x 3 1/2" high. Bowl and all contact parts stainless steel, cap. 100 containers per minute, used less than 1 yr. like new.....	2450.00
7963—BAND SAW: Jones Superior #30, and new boning table.....	450.00
7993—KETTLE: 1—300 gal. (new) all stainless steel with all fittings, valves, etc. 90#.....	725.00
1249—BELLY ROLLER: Width 23", 19%" dia. 100 rpm, good condition.....	475.00
1134—TROLLEYS: (1800) NEW, never used, galvanized. Hind Quarter, ea. (200) NEW, never used, galvanized, Forequarter, ea.....	.70
1437—TRAILER: GMC, 1933, Refrigerator body.....	.95
PACKAGE TYER: Bunn, Ser. #10844.....	900.00
7017—BEEF CASING CLEANERS: (2) Albright-Nell, St. size for 12 cattle per hr. cap. 3 HP motors, ea.....	225.00
	400.00

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PACKERS - PORK - BEEF

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INCORPORATED

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CLASSIFIED ADVERTISING

POSITION WANTED

SALESMAN: Responsible, age 27, background in casings and equipment. Following in Pennsylvania, New Jersey, New York city and New England. Willing to go elsewhere. W-484, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

SUPERINTENDENT making change. Thorough knowledge about curing, sausage, as well as all plant operations. Experience in large and small plants. W-485, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING SUPERVISOR: Edible, inedible, wet or dry. Know all phases of operations. W-486, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT and SALES management. Age 35, proven ability, good background. Best references. W-487, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Up-to-date SAUSAGE and SPECIALTY man wants to connect in Chicago. Now available. W-488, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

MASTER MECHANIC: Who has full knowledge of packing plant maintenance and refrigeration. Must be capable of supervising help and assume complete responsibility. Medium sized plant centrally located. This is a fine opportunity for one who can qualify. Write qualifications and experience to Box W-490, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN: Beef killing floor. Location northern Ohio. 800-900 cattle per week. Aggressive company that is growing. Excellent opportunity for right man. Give following details in first letter: Age, experience, references. All replies will be held strictly confidential. W-491, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

DRY RENDERING plant wants man at once to manage dry rendering plant and territory in Illinois handling animals, shop fats, etc. W-492, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN wanted with following among sausage makers, to handle a line of quality natural casings on the side. Rapidly growing midwest casing house. Liberal commission basis. W-493, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

JUNIOR OFFICE MAN

Who knows or has had experience in most all phases of packing plant accounting. Age 22 to 38 years, good moral character and industries. Excellent opportunity for advancement to one who can qualify. All replies held confidential.

VALLEY PACKING CO.

P.O. Box 390 Salem, Oregon

Manufacturer's Representative

We have six territories open for men with following, to sell our line of cotton stockinettes, handbags, shrouds, etc. No objection to other non-competitive line. Protected territories. Good commission. State exact territory you are now covering in first letter. Apply to

W-488, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

SALESMEN

Well established firm interested in several qualified men of high caliber who know how to produce results in meat packing trade in seasoning spices and allied materials. Also carry extensive flavoring and essential oil line. Productive territories available in northeast including New York and middle west. W-491, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES SUPERVISOR: Wanted, aggressive man experienced in sales of quality sausage, pork products, beef and veal. Sales routes to be established. State fully past experience and give references. Replies strictly confidential. New York state packing house. W-475, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

Territory open for salesmen with car to sell seasonings, cures and emulsifiers to established trade in East. Must have previous experience and free to travel. Liberal drawing account. W-484, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN: Two experienced car route salesmen wanted by western meat packer for New York territory. W-464, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

HELP WANTED

SALES MANAGER: For aggressive and progressive mid-western full line packer. Must have good background and experience in sale and promotion of quality line of sausage products, smoked meats, cooked hams, canned hams as well as full line fresh pork and beef. Excellent opportunity for right man with established organization. W-489, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced branch house manager for processing branch on west coast, familiar with pork cutting and sausage factory operations, as well as sales direction and organization. Preferably over forty years of age. Good salary and working conditions. Give complete experience in first letter. Confidential. W-459, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER for progressive medium sized packer. Aggressive man experienced in sales of quality sausage, pork products, beef and veal. Excellent opportunity for a producer. State fully past experience and references. P.O. Box 630, Wheeling, W. Va.

SAUSAGE MAKER, ETC.: Opening in central Ohio for a capable producer of sausage and smoked meats. Good opportunity to acquire an interest and establish your future. Furnish full information. W-490, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SEASONING SALESMAN: Have opening in Texas area for experienced salesman to cover this territory which requires no missionary work. Give experience in first letter. W-492, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN: Interested in an experienced first class sausage maker only. Must have references. Permanent position for the right man. Five day week. Ed Auge Packing Company, 1305 S. Brazos Street, San Antonio, Texas.

PROVISION MANAGER: Old established concern has opening for provision manager to handle carload sales in New York city and adjoining territory. Good opportunity. W-493, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: Experienced, for government inspected plant. Top future assured with excellent starting salary and bonus arrangement. Write for particulars to Box W-491, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

NEW, Easy Way
to Keep Your

TRIPE-WASHING MACHINES

In Sanitary Condition

TRIPE-washing machines quickly accumulate insanitary deposits due to the nature of the operation. Lime scale, fats and other foreign matter all combine to build up deposits $\frac{1}{4}$ to $\frac{1}{2}$ inch in thickness. Not only do these deposits give off odors, but they are also "sign-posts" of insanitary conditions easily spotted by government inspectors.

Are You Still Using This Old Method?

Old method usually employed to remove deposits is by hand-scraping, wire brushing and steaming. It is a long drawn out, time consuming, costly method. Results are uncertain, seldom satisfactory.

Many Plants Now Use This Fast Oakite Cleaning Method

NEW Oakite method saves time, saves money, saves work. You quickly clean machine with recommended Oakite material, then rapidly remove lime scale with Oakite Compound No. 32. Neutralizing and rinsing complete the job. Your machine is clean, sanitary.

40 Years' Experience At Your Service

For this and other processing equipment sanitation jobs such as washing trolleys, meat hooks, removing corrosion from belly boxes, cleaning sausage stuffers, ham boilers, let successful Oakite experience help you get better results in shorter time at LESS COST. Our Oakite Technical Service Representative in your locality will be glad to make tests at your convenience. Since there is no obligation or cost, won't you write us today?

OAKITE PRODUCTS, INC., 20A Thames St., NEW YORK 6, N. Y.

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Technical Service Representatives in Principal Cities of U. S. & Canada

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